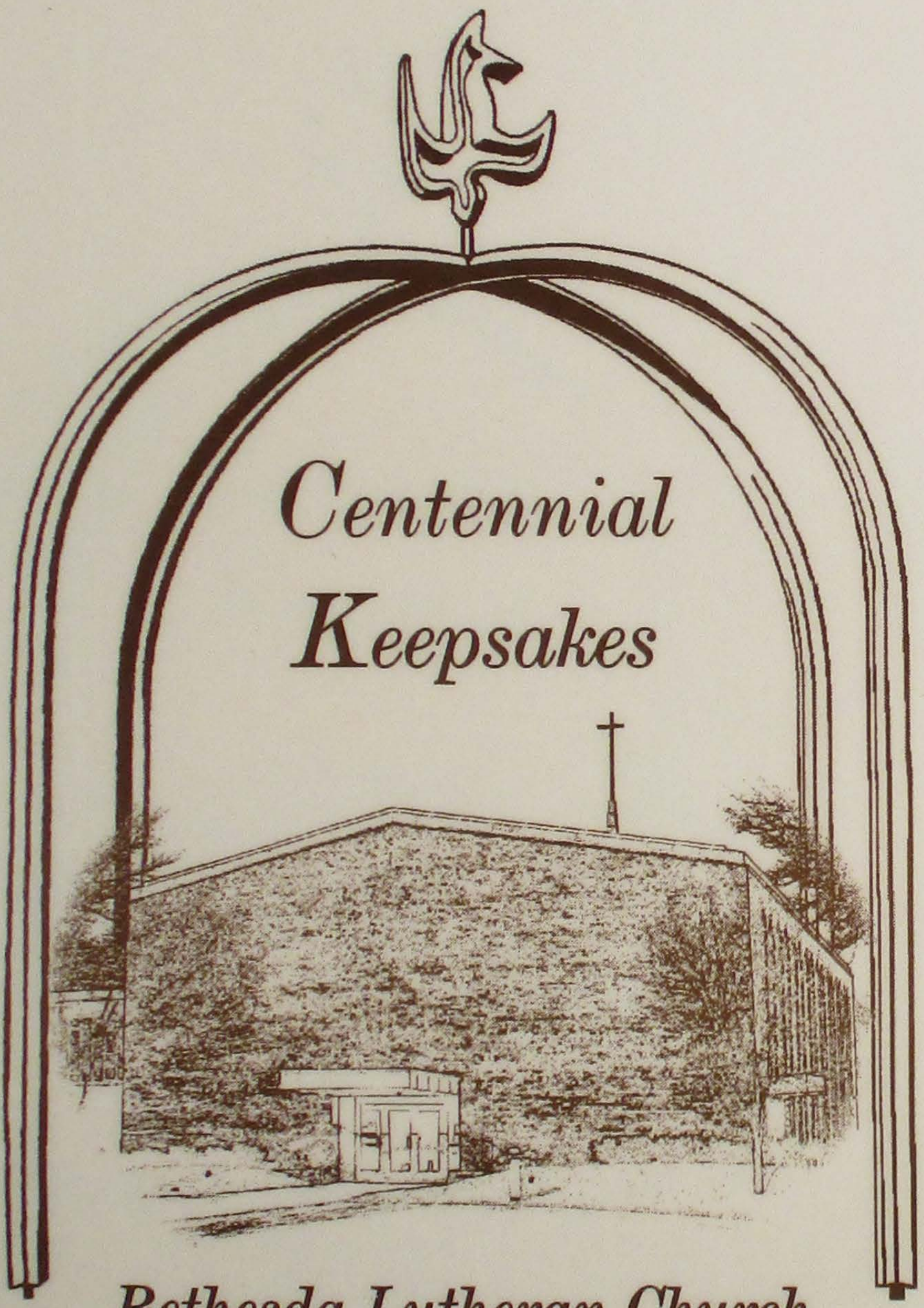
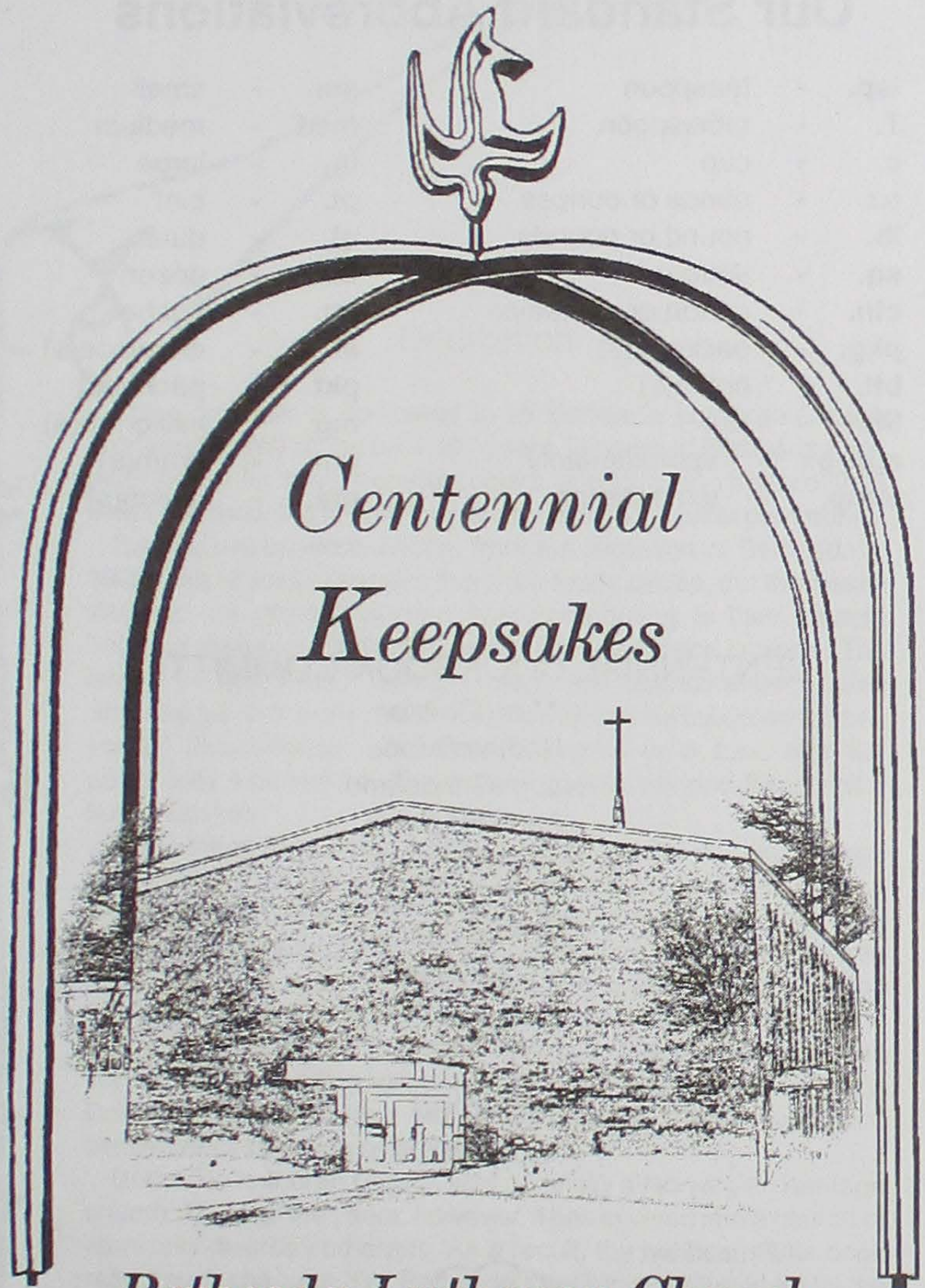
Centennial Keepsakes



Bethesda Lutheran Church

Ames, Iowa

1905-2005



Centennial Keepsakes

Bethesda Lutheran Church

Ames, Iowa
1905-2005

Our Standard Abbreviations

tsp.	-	teaspoon	**sm.**	-	small
T.	-	tablespoon	**med.**	-	medium
c.	-	cup	**lg.**	-	large
oz.	-	ounce or ounces	**pt.**	-	pint
lb.	-	pound or pounds	**qt.**	-	quart
sq.	-	square	**doz.**	-	dozen
ctn.	-	carton or container	**bu.**	-	bushel
pkg.	-	package(s)	**env.**	-	envelope(s)
btl.	-	bottle(s)	**pkt.**	-	packet(s)
liter	-	liter	**mg**	-	milligram(s)
approx.	-	approximately	**gm**	-	gram(s)
temp.	-	temperature	**gal.**	-	gallon(s)

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Dedication

This cookbook is dedicated to all Bethesda Lutheran Church Women (BLCW) of the past 100 years. Women of Bethesda have been known for being excellent cooks; and for giving freely of their time and resources to both their church and the greater community.

Service circles were evident from the inception of Bethesda in 1905. Due to social changes there are fewer circles, but this hasn't stopped our devoted women from contributing to their church. Through the years the BLCW has had many service projects. The largest ongoing fund raising project, the Scandinavian Coffee Shop, began in the late fifties. In the forties faithful Lutheran women served Scandinavian dinners, two nights in a row, and the community was invited. The food was delicious and the event a huge success.

In the fifties the women could no longer do this on such a large scale; and a BLCW committee made the decision to have a Scandinavian Coffee only for Bethesda women. The next year some women wanted to sew for the coffee shop so the gift shop was born. The third year the community was again invited; and the Scandinavian Coffee Shop, with a gift shop and bake shop, became a successful venture. For over 46 years, the BLCW has been serving coffee and Scandinavian pastries to the Ames community. Donations made to this coffee shop have mainly supported benevolences outside of Bethesda.

Bethesda Lutheran Church was originally a Norwegian heritage church. Through the years, however, it has evolved into a church of ethnically diverse Lutherans. As a result, the recipes in this book reflect such changes. Yet, Bethesda's heritage is still evident by the many fine recipes which have been used and proved for generations.

BLCW thanks you for your support and hopes you will find many recipes that your family will enjoy.

Virginia Carlson

Notes & Recipes

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FAVORITE RECIPES

FROM MY COOKBOOK

Recipe Name	Page Number

Scandinavian Specialties- "Uff da"

From Everyday Cookbook and Family Compendium 1892

Boiled Potatoes

Old potatoes are better for being peeled and put in cold water an hour before being put over to boil. They should then be put into fresh cold water, when set over the fire. New potatoes should always be put in a boiling water, and it is best to prepare them just in time for cooking. Are better steamed than boiled.

Fried Potatoes

Peel and cut the potatoes into thin slices, as nearly the same size as possible; make some butter or dripping quite hot in a frying pan; put in the potatoes and fry them on both sides to a nice brown. When they are crisp and done, take them up, place them on a cloth before the fire to drain the grease from them, and serve very hot, after sprinkling them with salt. These are delicious with rump steak, and in France are frequently served thus as a breakfast dish. The remains of cold potatoes may also be sliced and fried by the above recipe, but the slices must be cut a little thicker.

Scandinavian Specialties "Uff Da"

Kavring

Carolyn Ahlstrom

1 c. whole wheat flour
1 c. white flour
1/2 c. sugar
1/2 tsp. salt
1/2 tsp. cream of tartar
1 tsp. baking soda
2 tsp. baking powder
1/2 c. margarine
3/4 c. buttermilk
1/4 c. wheat germ or milled flax seed (opt.)

Combine dry ingredients. Blend in margarine, cutting until crumbly. Add buttermilk and mix to moisten. Cool until easily handled. Pat on generously-floured board, or use rolling pin, to 1/4 inch thick. Cut with round cutter (hearts are interesting). Bake on lightly-greased/sprayed cookie sheet for 12 minutes at 400˚. Remove from oven and slice while warm, in halves, with sharp knife. Then toast halves on cookie sheets in 250˚ oven until they are crisp and brown, at least 1 hour, longer as you wish. Yield varies with size of cutter and thickness.

Wheat germ or flax seed may be added with other dry ingredients.

Norwegian Rye Bread

Diane Bryne

5 c. water
1/2 c. molasses
2 T. shortening
2/3 c. brown sugar
2/3 c. white sugar
1 T. salt
2 c. rye flour, med. rye
1 env. + 1 tsp. yeast
8 to 10 c. white flour, unbleached

In microwavable bowl, measure water; add next 5 ingredients (through salt) and heat until shortening is melted and the mixture is warm. Stir in rye flour and yeast, and stir in as much flour as possible, working in the rest with your hands. Knead until smooth and satiny, may need to add up to 2 cups more flour. Very sticky dough. Cover; set in warm place to rise until double in size. Punch down and let rise again. After second rising, place in well-greased loaf pans and let rise again until doubled. Yield: 5 to 6 loaves, or up to 8 medium loaves.

Bake in a 350˚ oven for 50 minutes, approximately. Bake smaller loaves for 30-plus minutes, or until done. Tap for that hollow sound for doneness.

Grandma Helga Marie Anderson's Norwegian Christmas Bread

Marie Anderson Baird

2 c. milk
2 c. sugar
1 1/4 c. butter or oleo
1 tsp. salt
2 yeast cakes, dissolved in 1/2 c. warm water
3 c. flour
1 tsp. ground cardamom
1 c. minced citron (can use less)
1 1/2 c. seeded raisins
3 eggs
Flour for a soft dough
Red & green cherries (opt.)

Scald milk and cool. Add sugar, butter, salt, yeast and 3 cups flour; beat well. Let rise for 1 hour in a warm place. Then add cardamom, fruit, beaten eggs, and just enough flour to handle easily. Dough must not be stiff. Knead thoroughly and let rise until light. Punch down, then make into loaves and fill small bread pans half full. Let rise until doubled in bulk. Bake at 400˚ for 10 minutes. Reduce heat to 325˚ and finish baking. Add red and green cherries if wanted.

Yulekaka

Donna Walker

1 pkg. dry yeast
1/4 c. warm water
1/4 c. butter
1/3 c. sugar
2 tsp. salt
1/2 tsp. cardamom
1 c. scalded milk
1/2 c. cold water
1 egg
1 c. mixed candied fruit, chopped
1 c. light or dark raisins
5 to 5 1/2 c. flour

Soften yeast in warm water. In a mixer bowl, combine butter, sugar, salt, cardamom and scalded milk. Add cold water. Cool to lukewarm. Stir in egg, fruit, raisins and yeast. Gradually add flour to form a stiff dough. Knead on floured surface until soft and satiny, 5 to 7 minutes. Place in a greased bowl, turning dough to grease all sides. Cover; let rise in warm place until doubled, 1 1/2 to 2 hours.

Divide dough in half. Shape into round loaves and place on greased cookie sheet. Cover; let rise again in warm place until doubled, 1 to 1 1/2 hours. Bake at 350˚ for 25 to 30 minutes, until golden brown.

Spread while warm with vanilla glaze:

1 c. sifted confectioners' sugar
1 T. butter
1 tsp. rum flavoring
1 to 2 T. milk

Decorate with fruit.

Yield: 2 loaves. You can divide into thirds for smaller loaves, do not bake as long.

Lefse

Jane Wierson

4 c. buttermilk
3/4 c. melted butter or oleo
1 1/2 tsp. baking soda
1 c. sugar
1/2 tsp. salt
Flour, approx. 11 c.

In saucepan, heat buttermilk; remove from heat and add butter and other ingredients. Mix well and knead. Using about 1/3 cup of mixture, roll out on floured pastry cloth with lefse rolling pin into large circle, about 14 to 16 inches in diameter, until about 1/8 inch thick. Using a lefse stick, lift rolled dough and place on lefse griddle which has been heated to 400˚ to bake. Turn with lefse stick when golden brown and bake second side to golden color.

Delicious with butter, sugar and cinnamon.

Lefse

Jane Wierson

1 1/2 c. half & half
1 stick oleo
1/4 c. sugar
1/2 tsp. salt
3 1/2 c. flour (can use 1/2 c. whole wheat)

Heat half & half and oleo and add the sugar. Stir well and remove from heat. Add flour and salt. Mix, knead, roll out and bake.

A lefse rolling pin is used in order to roll to desired thickness.

Lefse

Edythe Frette

8 c. flour
1 tsp. salt
1/2 c. sugar
3/4 c. Crisco or lard
1 1/2 c. milk
1 1/2 c. water

Mix dry ingredients together in large bowl. Heat together Crisco, milk and water until Crisco melts. Pour over flour mixture and mix together. Measure 1/3 cup of mixture and shape into round balls. Keep warm. Using lefse rolling pins, roll the balls out into circles about 12 inches in diameter. Bake at 500˚ on lefse grill. Turn over when lefse has small golden spots.

A cloth-covered board works best for rolling. Sprinkle flour over the cloth so lefse doesn't stick. It helps to have a lefse stick to lift the lefse from the cloth.

Lefse

Scandinavian Coffee Committee

1 qt. milk
3 c. water
4 heaping T. Crisco
2 tsp. salt
4 T. sugar
14 to 16 c. flour
1/2 can of canned milk

Heat milk and water. Add Crisco, salt, sugar and canned milk to hot mix. Pour the milk mixture into measured flour. Work together and knead until smooth. Form into patties, using approximately 1/3 cup dough, and roll very thin with lefse rolling pin. Bake on lefse grill. Cut in half and let dry and cool.

This recipe from Mary Carlson and Marilyn Thompson appeared in Bethesda's 1987 cookbook.

Potato Cakes

Jane Wierson

3 c. mashed potatoes
1/4 c. oleo
1/4 c. Crisco
1 T. sugar
2 tsp. salt
1 1/2 c. flour
1/3 tsp. baking powder

Cook and mash potatoes. Add oleo, Crisco, sugar and salt to warm potatoes; mix and let cool in refrigerator overnight. In the morning, add the flour and baking powder. Knead well. Using a scant 1/4 cup of dough, roll out onto floured pastry cloth into a 6-to 8-inch circle. Bake on a 400˚ to 450˚ hot griddle until slightly browned, and turn and bake other side. Lay out on paper-lined area to cool completely before packaging.

Potato Cakes

Scandinavian Coffee Committee

4 c. water
1/2 c. margarine
4 c. water
1 1/3 c. Carnation nonfat dry milk
1 T. salt
3 T. sugar
8 c. Hungry Jack potato flakes
Flour

Heat water and margarine until margarine melts. In another large bowl, combine water, dry milk, salt and sugar, mixing well. Add hot water/ margarine mixture, then stir in potato flakes, mixing thoroughly. Refrigerate mixture overnight, uncovered. Next day, mix 4 cups mashed potatoes to 1 cup flour and knead with your hands until thoroughly mixed and smooth. Take approximately 1/4 cup to roll out to about 1/8 inch thick. Cut with cutter (we use a 6-inch diameter cutter). Bake on griddle at 400˚ to 425˚ until brown spots appear. Flip with spatula and brown other side.

Variation: May substitute 4 cups milk for the 4 cups water plus 1 1/3 cups Carnation nonfat dry milk.

Flødevafler – Crisp Heart-Shaped Waffles

Judy Casperson

1 1/4 c. flour
3/4 c. water
1 1/4 c. heavy whipping cream, divided
2 T. sugar
2 tsp. vanilla extract
2 1/4 tsp. baking powder
1/8 tsp. salt

Preheat heart-designed waffle iron. In medium bowl, beat together flour, water, 1/4 cup cream, sugar, vanilla, baking powder and salt until smooth. In a separate bowl, whip remaining cream until stiff and fold into batter. Spoon batter into waffle iron. Bake until golden, approximately 4 minutes. Cool on wire rack. Serve warm or cool with jam and whipped cream or with fresh strawberries. Yield: 6 to 8 servings.

Swedish Pancakes

Les Gyllstrom,
Former Pastor

3 eggs
1 1/2 c. milk
1 1/4 c. flour
1 1/2 T. sugar
1/2 tsp. salt
1/4 c. butter or margarine, melted
Fresh strawberries
Whipped cream
Powdered sugar

Beat eggs until frothy. Add the rest of the ingredients and mix well. Coat frypan with additional butter and heat on high. Pour thin layer of batter in pan so it covers the whole pan. Turn over in 1 minute or less, and do other side for 20 to 30 seconds. Put fresh strawberries and whipped cream on pancake, roll and sprinkle with powdered sugar.

Gifts should be handed, not hurled.
– Danish Proverb

Aebleskiver

Nadine Dobbe

(Danish Pancakes)

2 c. milk
2 T. vinegar
4 eggs, separated
2 c. flour
4 tsp. baking powder
1/2 tsp. baking soda
1 tsp. salt
1 T. sugar
Crisco shortening
Sugar

Add vinegar to milk and set aside for a few minutes until milk begins to thicken at the top. Separate eggs and beat whites until stiff. Set aside. In another bowl, beat yolks and add milk; blend well. Sift dry ingredients together into the egg and milk mixture. Mix well. Gently fold in egg whites. Preheat aebleskiver pan with a small amount (about 1 teaspoon) of Crisco shortening in the bottom of each cup. When shortening is melted and pan is hot, fill each cup not quite to the top with batter. They are ready to turn when the edges begin to get bubbly and you can hook the tip of a two-pronged fork in the edge to gently flip the aebleskiver over in its cup. Allow to cook, turning occasionally, until a skewer in the middle comes out clean. Add additional shortening to cup before refilling with batter. Serve hot and dip in sugar as you eat.

There are a lot of recipes for aebleskiver around, but this is the one Mom used and it's my favorite. It takes a bit of practice to flip them just so, but even as a young girl, I became pretty good at it and loved helping Mom make and cook these wonderful treats. Aebleskiver pans are available at the Danish Windmill in Elk Horn, Iowa.

Danish Aebelskiver

Donna Walker

4 eggs, separated
2 c. + 2 T. buttermilk
1 tsp. salt
1 tsp. baking soda
2 c. flour
1 T. sugar

Separate the eggs. Whip egg whites until stiff. Mix all other ingredients together well. Pour whites into batter and fold together gently. Heat pan to about 400˚. Add 1/2 teaspoon butter to each hole. (the pan must be so hot that the butter urns brown but doesn't burn.) Fill each hole in the pan about 3/4 full. When bottom is brown, turn gently to brown the other side. (Some turn them with a knitting needle, but you may use a serving spoon.) Bake for approximately 5 minutes. Roll in granulated sugar, serve with jelly. Must serve immediately.

Must have aebelskiver pan. Denmark aebelskiver are served any time of the day. They are like delicate melt-in-your-mouth donut holes.

Danish Coffeecake

Amy Paustian

1 stick margarine or butter
1 c. white sugar
3 eggs
2 c. flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. vanilla
1 c. sour cream

FILLING:
1/2 c. chopped nuts
3/4 c. brown sugar
2 T. butter
1 T. cinnamon

Cream margarine or butter and sugar. Add eggs and mix well. Add to dry ingredients. Add vanilla and sour cream. Grease a 9x13-inch cake pan. Spread a layer of batter, then a layer of filling. Add last layer of batter and top with remaining filling. Bake in a 350˚ oven for 40 to 45 minutes. Serve warm. Yield: 12 to 15 servings.

One of our family favorites! When we have visitors, this is something I make for breakfast and it usually gets rave reviews!

Swedish Coffee Ring

Rosalind Nelson

1 pkg. yeast
1/4 c. lukewarm water
3 T. shortening, melted
1/2 c. warm buttermilk or sour milk
1/3 c. sugar
1 tsp. salt
2 eggs, well beaten
3 c. flour

FILLING:
1 c. chopped prunes
1/4 c. sugar
1/4 c. prune juice
1/4 tsp. cinnamon
1 T. lemon juice

ICING:
1 c. sifted powdered sugar
1 T. milk
1/2 tsp. vanilla

Dissolve yeast in water in small bowl or cup. In mixing bowl, combine shortening, buttermilk or sour milk, sugar and salt; cool to lukewarm. Blend in eggs and dissolved yeast. Add flour and mix well. Place in greased bowl and cover. Place in warm place until double in bulk, about 2 hours. Put dough on floured board and roll to 12x20-inch rectangle. Spread with filling.

Filling: Mix filling ingredients together in saucepan and cook until thick. Cool. After spreading filling on dough, roll as for jellyroll, sealing edges. Form into circle and seal ends together. Cut partially through the ring at 2 inch slices, leaving ring intact. Slightly turn the slices so filling shows. Bake 35 to 40 minutes in a 350˚ oven.

Icing: Combine sugar, milk and vanilla. Beat until smooth. Frost cooled ring.

Swedish Tea Rings

Scandinavian Coffee Committee

1 c. evaporated milk
1 c. water
10 T. oleo (1 stick + 2 T.)
1/3 c. potato flakes
1/2 c. sugar
2 tsp. salt
2 eggs, beaten
4 tsp. yeast
1/2 c. water
1 tsp. sugar
7 to 8 c. flour
Oleo
Cinnamon
Sugar

Scald milk and water, then add oleo and potato flakes. Stir in sugar and salt. Cool. Add eggs. Dissolve yeast in water and 1 teaspoon sugar. Add yeast mixture. Add 4 cups flour and beat well. Stir in as much of the remaining flour as necessary. Knead until smooth and elastic. Form a ball and put into greased pail. Cover and let rise until doubled in bulk. Punch down dough and divide into 3 parts. Roll into rectangular shape. Spread with softened oleo. Sprinkle with cinnamon and sugar. Roll up from long side, pinch edge to seal. Place on greased pan and form ring. Cut wedge-shaped sections, twisting each slightly. Cover and let rise until doubled in bulk. Cook at 350° for 18 minutes in a convection oven, or 20 to 25 minutes in a regular oven, until golden brown.

Kolaches

Evon Trcka

(Uff-da, not Scandinavian)

2 pkg. dry yeast
1/2 c. warm water
2 c. milk
1/8 lb. butter or margarine
1/2 c. sugar
2 eggs
3 tsp. salt
7 or 8 c. flour, divided

CHERRY FILLING:

1 can Wilderness pie filling
2 tsp. cinnamon
1 tsp. lemon
Few drops red food coloring

Mix yeast in warm water in cup; set aside until rises. Scald milk and pour into large bowl with butter and let cool to lukewarm. Add yeast, sugar, eggs and salt, and beat. Add flour, 2 cups at a time, and beat as long as you can and knead in the rest of the flour until the dough isn't sticky. Knead dough on floured board until elastic when poked with finger and then place in greased bowl. Put damp towel over dough to keep it soft. Let rise until double in size. Punch down. Make round rolls and place on greased pans with space between to rise and spread.

Mix filling ingredients together in a separate bowl. Make holes in middle of each roll part way through and fill with filling. (We like cherry best, but you can use apricot, prune or many other fillings.) Let rolls rise until double in size. Bake at 400° for 10 to 12 minutes, or until golden brown. Brush tops with margarine.

Swedish Tea Log

Sharon Forssman

1 pkg. dry yeast
1/4 c. warm water
2 1/4 c. flour
2 T. sugar
1 tsp. salt
1/2 c. butter or margarine
1/4 c. evaporated milk
1 egg
1/4 c. dark raisins

FILLING:
1/4 c. butter or margarine, softened
1/2 c. firmly-packed brown sugar
1/2 c. chopped pecans
1/2 c. coconut

TOPPING:
2 T. butter or margarine
1 c. powdered sugar
1/4 c. evaporated milk

Sprinkle yeast over water in small bowl, stirring until dissolved; set aside.

In a large bowl, combine flour, sugar and salt. With pastry blender or slotted spoon, cut in butter until mixture resembles coarse crumbs. With wooden spoon, stir in milk, egg and raisins until well blended. Stir in yeast mixture. Refrigerate, covered, overnight.

Next day, make filling. In a medium bowl, combine butter, brown sugar, pecans and coconut; mix well.

Divide dough in half. On lightly-floured surface, roll out 1/2 into 9x12-inch rectangle. Spread with 1/2 of filling. Roll up, jellyroll-style, starting with long side. Place seam-side down on greased cookie sheet. Repeat with rest of dough and filling. Cover with towel; let rise in warm place until double, 1 1/2 to 2 hours. Preheat oven to 350˚. Bake logs for 20 to 25 minutes, or until golden brown. Remove from cookie sheet to cool.

Topping: In a small saucepan, slowly heat butter or margarine until golden brown. Remove from heat. Add sugar and milk. Beat until smooth. Spread on logs. Yield: 2 logs.

This is a Christmas tradition, but the family requests it throughout the year.

These logs freeze well. I freeze them unfrosted, warm them and then frost.

Prayer is not an attitude attained, but an attitude maintained.

Milk Klubb

Roger Grindeland

3 1/4 c. milk, scalded
1 1/2 c. flour
1 tsp. salt
2 T. cold milk
(No leavening)

In a large, heavy saucepan, heat milk to scalding over medium heat. Meanwhile, mix together salt and flour and add 3/4 cup of the scalded milk. Add 2 tablespoons cold milk to set dumplings and mix. Drop spoonfuls of dough into scalded milk and place lid on pan. Cook on low for 30 minutes or longer. Do not remove lid! I turn off the heat for a short time when it starts to boil over. Can use double boiler so it doesn't boil over and cook longer. Add salt, pepper and butter to taste when served.

This is a dish my Grandma Johnson made often. My wife didn't acquire a taste for it, but is happy to make it for me. She can't believe there isn't any leavening in the dumplings. We call them sinkers.

Jansen's Temptation

Carolyn Ahlstrom

3/4 to 1 c. fine, dry bread crumbs
6 med. potatoes
1 med. onion, chopped fine
2 sm. cans flat anchovy fillets, drained & cut into sm. pieces*
1/4 tsp. pepper
5 T. butter
2 c. milk
Butter

*Anchovies contribute all the salt necessary.

Butter a 2-quart baking dish, coat bottom and sides with crumbs. Pare potatoes and cut into thin slices. Combine onion, anchovies, pepper and butter. Place a layer (1/3) of potatoes in bottom of dish; sprinkle 1/2 of the onion mixture over it. Add second layer of potatoes and remainder of onion mixture. Top with third layer of potatoes; pour in the milk. Sprinkle top with 1/3 cup of crumbs. Dot with butter. Bake in preheated 350° oven for 1 hour. Potatoes should be fork-tender and milk should be largely absorbed. Yield: 6 servings.

Eric Jansen, the Swedish religious reformer who founded Bishop Hill, Illinois in 1846, preached rigorous asceticism to his followers – no liquor, and a diet that barely sustained life. One day, according to the story, a zealous Jansenist discovered the prophet feasting, secretively, on a casserole of anchovies and potatoes, bound together with golden butter and rich milk. The dish became known as "Jansen's Temptation."

Glassblower Herring

David Holger

1 (22 oz.) jar pickled herring fillets
1/2 c. sugar
12 peppercorns
1 T. dried dill weed
1 carrot, cut into 1/4" slices
1 tsp. allspice
1 tsp. mustard cloves
5 cloves
1 red onion, sliced
2 bay leaves
White wine vinegar
Cocktail breads or crackers

Combine herring and sugar in bowl; stir until sugar is dissolved. Stir in remaining ingredients, adding extra wine vinegar, if necessary to cover. Refrigerate several hours, or overnight. (Overnight refrigeration enhances flavors of this smorgasbord standard.)

To serve, arrange in glass bowl or brandy snifter. Provide fondue fork to skewer pieces of herring and vegetables. Serve with cocktail bread. Wonderful with rye rounds or crackers. Yield: 6 to 8 servings.

Pickled Fish

Nancy Kaltenheuser

2/3 c. sugar
2 T. salt
2 tsp. mixed pickling spices
1 c. chopped onion, not too fine
1 qt. sm. chunks fish fillets

Mix. Put into a glass 2-quart jar. Leave 1/2 inch at top for air. Refrigerate. Stir at least twice each day. Can be eaten after 4 days, but best if eaten after 2 weeks to 1 month.

Lutefisk

Jeanne Stewart

1 lb. fresh lutefisk
1 1/2 T. margarine
2 T. flour
1 c. milk
Salt, to taste

Wrap lutefisk loosely in foil to let moisture escape, but keep it well covered. Bake at 350° for 1/2 hour, or until done (flakes). Take lutefisk out of the oven and let cool. Drain off liquid, take off skin, check for bones and flake.

Make the white sauce by melting the margarine and adding the flour, and mix. Add milk and stir while cooking, until white sauce is thick. Season to taste with salt. Add to fish that has been warmed in a double boiler or microwave and serve while hot.

In memory of Margaret Stewart.

Lutefisk

Naomi Gindeland

1 pkg. lutefisk
Melted butter
Boiled potatoes
3 T. butter
4 T. flour
3/4 c. cream
Milk

Cook lutefisk. (At Christmas time, you can usually get fresh. We have gotten it at Hy-Vee.) To cook lutefisk, use proportions of 1/4 cup salt to each 1 quart water. Put fish in cheesecloth tied with string; put in water solution and bring to a boil. Remove from heat and skim off any foam that appears. Let stand for 5 minutes, not longer than 10 minutes. Do not cook in aluminum pan. Make a roux of butter and flour. Heat in frying pan; add cream and enough milk for desired consistency. Serve with boiled potatoes.

The Swedes serve the cream gravy over fish, while the Norwegians use melted butter. I noticed my Norksie husband likes the Swedish gravy over potatoes! This is a very good dish but too expensive to serve more than once a year!

Torsk

Donna Walker

(Cod)
1 1/2 lb. cod
2 T. olive oil
1 c. chopped celery
1 1/2 c. sliced onions
1/2 tsp. chopped garlic
2 1/2 c. chopped tomatoes
1/2 c. Mediterranean olives or black olives
1/4 c. golden raisins
2 T. pine nuts
2 T. capers

Flour cod; brown in olive oil in skillet. Do not overcook as it will fall apart. Set aside. In a separate saucepan, cook celery and onions in olive oil to wilt. Add rest of ingredients and cook for 10 minutes. Add sauce to cod and cook for 6 to 7 minutes. Again, do not overcook. Yield: 4 to 6 servings.

The road to a friend's house is never long.
– Danish Proverb

Swedish Meat Balls – Kottbullar

Diane Bryne

2 T. butter
6 T. chopped onion
1 c. bread crumbs, finely ground
2 c. (rich) milk
1 egg
1 lb. ground lean beef
1 lb. ground lean pork
3 tsp. salt
1/2 tsp. white pepper
Mushrooms (opt.)
Meat stock (opt.)

Melt butter in skillet and fry onions until brown. In large bowl, soak bread crumbs in milk, then add eggs, meats, onion, salt and pepper, and mix thoroughly. Shape into little balls and fry in butter until evenly browned, shaking pan to keep balls round. Remove from pan to a greased baking dish. Leave a small amount of meat juice in the skillet and add mushrooms, if wanted, and allow to brown slightly. Pour mushrooms over meat balls and bake at 275° for 1 hour. Add more milk or meat stock to keep moist as it bakes. Yield: 8 servings.

Swedish Meat Balls

Marta Burkgren

3/4 lb. lean ground beef
1/2 lb. ground veal (can substitute beef)
1/4 lb. ground pork
1 1/2 c. soft bread crumbs
1 c. light cream
1/2 c. chopped onion
1 T. butter
1 egg
1/4 c. finely-chopped parsley
1 1/2 tsp. salt (adjust to taste)
1/4 tsp. ginger (opt.)

SAUCE:
2 T. butter
2 T. flour
1/4 c. cold water
3/4 c. canned condensed beef broth
1/2 tsp. instant coffee

Brown onions in 1 tablespoon butter. Mix all ingredients, except sauce, together in large bowl. Place a rack in a baking pan; spray with cooking spray. Form meat mixture into meat balls and place on rack. Bake at 350° until browned. Remove from rack and place in casserole dish. While the meat balls are browning, prepare the sauce by melting the 2 tablespoons butter in a saucepan over low heat. Blend in flour. Add water and broth and cook quickly until mixture thickens and bubbles. Stir in instant coffee. Pour over meat balls in casserole dish. Bake at 325° for about 30 minutes. Yield: about 3 dozen meat balls.

Swedish Meat Balls

Rosalind Nelson

1 lb. ground beef
3/4 lb. ground pork
1 1/2 c. soft bread crumbs
1 c. light cream
1/3 c. chopped onion
1 T. butter
1 egg, slightly beaten
1 T. parsley, dried
1 1/4 tsp. salt
Dash of pepper
Dash of ground ginger
Dash of ground nutmeg
2 T. butter

GRAVY:
2 T. butter
2 T. flour
1 beef bouillon cube
1 1/4 c. boiling water
1/2 tsp. instant coffee

Have meats ground together twice at meat counter. Soak bread crumbs in cream about 5 minutes. Cook onion in butter. Mix meats, crumb mixture, onion, egg, parsley, salt, pepper and spices. Beat for 5 minutes on medium speed, or mix by hand until well combined. Shape into 1 1/2 inch balls (mixture will be soft-- for easier shaping, wet hands or chill mixture first). Brown meat balls in 2 tablespoon butter. Remove from skillet.

For Gravy: Melt 2 tablespoons butter with drippings from browning meat balls. Stir in flour. Dissolve bouillon cube in water and coffee and add to butter/flour mixture in pan. Cook and stir until gravy thickens and bubbles. Add meat balls. Cover and cook slowly for about 30 minutes; baste occasionally. Yield: 30 meat balls.

One-half pound ground veal can be substituted for part of pork, but veal is not always available. I use an electric skillet set at 300˚ to 350˚.

Swedish Meat Balls

Marlys Hartman

MEAT BALLS:
1 lb. ground beef
1/2 lb. ground pork
1/2 c. chopped onion
3/4 c. fine dry bread crumbs
1 T. minced parsley
1 1/2 tsp. salt
1/8 tsp. pepper
1 tsp. Worcestershire sauce
1 egg
1/2 c. milk

GRAVY:
1 1/4 c. flour
1 tsp. paprika
1/2 tsp. salt
Dash of pepper
2 c. boiling water
3/4 c. dairy sour cream

For meat balls, mix all ingredients thoroughly. Shape into balls the size of a walnut. Brown in 1/4 cup hot oil. Remove meat balls and make gravy.

Gravy: Mix all gravy ingredients together in pan used to brown meat balls. Return meat balls to gravy and cook for 15 minutes, or until done.

Frikadeller

Nadine Dobbe

(Danish Meat Balls)

1 lb. lean ground beef
1 lb. ground pork
2 T. flour
3 T. onion, diced or grated
Dash of salt (opt.)
1/8 tsp. pepper
2 eggs
1/2 to 3/4 c. milk (approx.)

Combine meat, flour, onions, salt and pepper. Add eggs and mix well. Add milk slowly, while mixing. You want a soft, but formable consistency after the milk is added, so be careful not to add too much. Form into oval shapes and fry in a skillet. After the patties are brown on both sides, turn heat down very low and continue cooking until done.

I have always considered Frikadeller a treat and now my family does too. You don't have to be Danish to enjoy this ethnic delight!

Kumla

Betty Snider

Picnic ham or hamhocks
3 qt. water
1 1/2 c. flour
3/4 c. oatmeal
1 T. salt
1 tsp. baking powder
1/2 tsp. baking soda
1 qt. ground potatoes

Simmer ham or hamhock in water for 2 1/2 to 3 hours in large saucepan. Remove ham from broth and set aside. In separate bowl, combine flour, oatmeal, salt, baking powder and baking soda. Mix with ground potatoes. Form into balls about 2 to 2 1/2 inches diameter with wet hands. Drop into boiling broth. Bring back to boiling and reduce heat; cook for 1 to 1 1/2 hours, being careful not to get them stuck on the bottom of the pan. Serve with butter and the ham.

Taste ham broth before you put the salt in. If salty, put less salt in. Put 1 kumla in and when it comes to the top, if it doesn't fall apart, it's okay. If it does fall apart, it will need more flour. I like to use russet potatoes.

Potatis Korf

Naomi Grindeland

(Potato Sausage – Swedish)

3 lb. ground beef
1 1/2 lb. ground pork
3 lb. ground potatoes
2 to 3 onions, ground
Salt & pepper, to taste

Mix all together. You'll need to get casings from meat market. Try a small amount to see if seasoning is right. Put through a sausage stuffer into casings. Cook in boiling water for 20 minutes. Reduce heat so you don't break sausage when cooking.

This is Swedish, but many friends who aren't Swedish have enjoyed this dish. The potatoes may turn dark. We put the sausage in salt water in refrigerator and keep it 2 days. "Heavenly dish." Can also freeze.

Apple Kuchen

Dorothy Dyer

BASE:

1/2 c. butter or margarine, slightly softened
1 pkg. yellow cake mix
1/2 c. flaked coconut

TOPPING:

2 1/2 c. sliced apples
1/3 c. sugar
1 tsp. cinnamon
1 c. sour cream
1 egg

Heat oven to 350°. Cut butter into dry cake mix. Mix in coconut. Pat into ungreased 9x13-inch pan. Build up edges slightly. Bake for 10 minutes.

While base is baking, slice apples. Combine cinnamon and sugar. Combine sour cream and egg. Arrange apples on warm base. Sprinkle with cinnamon and sugar. Drizzle with sour cream and egg. Bake for 25 minutes more, or until edges are light brown. Best served warm or heated in microwave. Yield: 12 to 15 servings.

Norwegian Apple Pie

Doris Anderson

2 egg whites
3/4 c. sugar
1 tsp. vanilla
1 tsp. baking powder
1/2 c. flour
1/2 c. chopped walnuts
1 c. diced Granny Smith apples

Beat egg whites, sugar, vanilla and baking powder in large bowl until smooth and fluffy. Beat in flour until smooth and well blended. Fold in walnuts and apples. Place in an 8-inch pie plate and bake in a 350° oven for 30 minutes. Serve warm with Cool Whip or low-fat ice cream. Yield: 6 servings.

Danish Apple Crisp

Kim Wierson

9 Golden Delicious apples (yellow), sliced
3/4 c. sugar
Dash of salt
1/4 tsp. cinnamon
1 T. flour, rounded

TOPPING:
1 1/2 c. flour
1/2 tsp. baking soda
1/2 tsp. baking powder
2 c. uncooked oatmeal
1 c. margarine, melted
1 1/2 c. brown sugar

Mix apples, sugar, salt, cinnamon and flour together and place in greased 9x13-inch pan.

Topping: Mix flour, baking soda and baking powder. Add rest of ingredients; sprinkle over apple mixture. Bake in a 350° oven for 30 minutes. Yield: 8 to 10 servings.

Danish Apple Goodie

Marianne Berhow

6 c. sliced apples
3/4 c. sugar
1 rounded T. flour
Dash of salt
1/4 tsp. cinnamon

TOPPING:
3/4 c. flour
1/4 tsp. baking soda
1/4 tsp. baking powder
1 c. uncooked quick oatmeal
3/4 c. brown sugar
1/2 c. (1 stick) melted butter or oleo

Mix first ingredients and put into oiled 8x10-inch pan. Sprinkle topping over all and bake for 30 to 45 minutes at 350°.

For Topping: Sift flour, baking soda and baking powder. Mix in remaining ingredients until crumbly. Yield: 12 servings.

Peaches or cherries can be substituted for apples.

Fruit Soup

Ruby Wildman

3/4 c. dried apricots
3/4 c. dried prunes
6 c. cold water
1 cinnamon stick
2 lemon slices
3 T. quick-cooking tapioca
1 c. sugar
1 tart cooking apple
2 T. raisins
1 T. currants

Soak the apricots and prunes for 30 minutes in cold water in 3-quart saucepan. Add cinnamon stick, lemon slices, tapioca and sugar; bring them to a boil. Reduce heat; cover pan. Simmer for 10 minutes. Stir to prevent sticking to pan.

Peel and core apple; cut into 1/2 inch slices. Add raisins, currants and apple slices. Simmer for 5 minutes more. Pour mixture into serving bowl. Remove cinnamon stick; cover and refrigerate. Yield: 6 to 8 servings in soup bowls.

Fruit Soup

Eunice Easton

3 T. tapioca
1/2 c. sugar
Dash of salt
2 1/2 c. water, divided
6 oz. frozen orange juice concentrate
1 sm. box frozen strawberries
1 can mandarin oranges
2 bananas
1 pt. sliced peaches, drained

Combine tapioca, sugar, salt and 1 cup water. Cook until done, about 6 to 8 minutes. Remove from heat; add remaining 1 1/2 cups water, let cool. Add remaining ingredients.

Serve as appetizer, meal side-dish, or dessert.

Can be served hot or cold. A family favorite.

Swedish Fruit Soup

Judy Casperson

1/2 lb. prunes, pitted
1 c. seeded raisins
1/4 lb. dried apricots
4 T. tapioca
1 c. sugar
1 stick cinnamon
1 orange, sliced very thin & cut in pieces
1 lemon, sliced very thin & cut in pieces
Water to cover fruits
3 apples, sliced
2 c. water
1 can red cherries
Whipped cream (opt.)

Soak dried fruits, tapioca, sugar, cinnamon, orange and lemon in enough water to cover overnight. In the morning, add diced apples and 2 cups water. Cook over medium heat until fruit is soft. Add the canned fruit last. Cook slowly for 5 minutes. May be served warm or cold with whipped cream. Yield: 10 to 12 servings.

Fruit Soup

Marilyn Johnson

1/2 lb. prunes
1 c. raisins
1 orange, sliced
1/4 lb. dried apricots
1 lemon, sliced
4 T. tapioca
3/4 c. sugar
1 stick cinnamon
3 apples, diced
1 can cherries

In large stockpot, soak overnight the prunes, raisins, orange, apricots, lemon, tapioca, sugar and cinnamon stick in enough water to cover. In the morning, add diced apples. Cook until fruit is soft. Add cherries. This soup may be served either hot or cold.

This fruit soup is delicious as the first course or as a dessert. When served as a dessert, whipped cream and slivered blanched almonds make a delicious topping.

Søt Suppe

Darlene Prange

(Norwegian Sweet Soup)

1 c. prunes
1 c. seedless raisins
1/2 c. currants
1 c. chopped apples
1/4 tsp. salt
3 c. water
1 c. sugar
1/2 c. Minute Tapioca
1 stick cinnamon
2 c. grape juice
1/2 lemon slice

Combine all ingredients, except grape juice and lemon slice, and cook until fruit is tender. Then add grape juice and lemon slice. Serve hot with rusks. May be served cold as a dessert. Garnish with whipped cream and chopped nuts.

Swedish Rice Pudding

Art Kuhn

1 c. rice
6 c. whole milk
1 c. sugar
2 c. half & half
2 tsp. vanilla
2 T. butter

Lightly butter a 2-quart casserole. Add rice and whole milk. Bake at 350° until slightly brown on top. Skim off top and repeat 2 more times. (Don't overcook, as it will be too thick.)

While rice is baking, mix in bowl, the sugar, half & half and vanilla. Add butter and mix well. Add to rice after third skimming and mix well. Bake until slightly brown on top.

I always have cinnamon on the table for those who prefer it to sprinkle on top.

Norwegian Rice

Jane Wierson

1/2 gal. milk
1 c. rice
1 egg
3/4 c. sugar
1 tsp. salt
1/2 c. half & half

Heat gallon milk (just hot); add 1 cup rice. Put in crock-pot on high for 2 hours, then on low for 3 to 4 more hours, stirring 3 or 4 times. Mix egg, sugar, salt and a little of the hot milk; mix and pour into rice. Stir well, then stir in half & half. Serve with cinnamon and sugar and half & half cream.

Very easy and so good!

Swedish Applesauce Cake

Mary Carlson

CAKE:
1 c. sugar
1/4 c. shortening
1 c. applesauce
2 c. flour
1 tsp. cinnamon
1 tsp. cloves
1/4 tsp. nutmeg
3/4 tsp. salt
1 tsp. baking soda, dissolved in 1 tsp. cold water
1 c. raisins
1 c. nuts

TOPPING:
1 c. brown sugar
1 T. butter, melted
3 T. cream

Mix cake ingredients in order written and place in a 9x13-inch pan. Bake in a 325˚ oven for 35 to 40 minutes.

Mix topping ingredients together; pour over hot cake and place under broiler until topping is melted.

Too little or too much spoils anything.
– Danish Proverb

Blotekake

Donna Wagner

CAKE:

4 eggs
1 c. sugar
1 c. cake flour
2 T. cold water
1 1/2 tsp. baking powder
1/4 c. milk

TOPPING:

2 (1/2 pt.) ctn. whipping cream
1 tsp. vanilla
2 T. sugar

FILLING:

Any kind of fresh fruit: halved strawberries, sliced peaches or whole raspberries

Beat the 4 eggs for about 5 minutes on high speed until they are light in color and texture. Beat in 1 cup sugar, about 2 tablespoons at a time. Add the 2 tablespoons of cold water, beating in a tiny bit at a time, then heating for 1/2 minute or so each time. Gradually add 1 cup cake flour with baking powder, folding it into the first mixture with a spoon. Mix well and pour into ungreased 10-inch springform pan. Bake for 35 minutes at 350° until done.

When cake is cooled, cut in half so you have 2 layers. Sprinkle the cut sides with the milk. Leave to soak up for 1 hour.

Whip 1/2 pint whipping cream until nicely stiffened. Beat in vanilla and sugar. Spread whipped cream over milk-soaked part of cake. Arrange fruit on top of bottom half of cake. Replace the top of cake over whipped cream/ fruit layer. Whip remaining 1/2 pint of whipping cream and spread over the top and sides of both layers. Arrange remaining fruit over top of cake. Refrigerate and serve.

"Bløttekake" translated means ,"soaked cake". It is also sometimes referred to as "Fløttekake" or "cream cake".

Monson Kake

Elsa Thompson,
Virginia Carlson

1 c. butter, melted
2 c. sugar
4 eggs
1 3/4 c. flour
1/2 rounded tsp. baking powder
1 tsp. almond flavoring

Beat butter and sugar until light. Add eggs and then rest of the ingredients. Pour into a 9x13-inch greased pan. Sprinkle chopped almonds on top and sprinkle with sugar. Bake at 350° for 20 to 25 minutes. Cut into diamond shapes while warm.

Kavering

Cheryl Langston

1 c. whole wheat flour
1 c. white flour
1/2 c. sugar
1/2 tsp. salt
1/2 tsp. cream of tartar
1 tsp. baking soda
2 tsp. baking powder
1/2 c. margarine
3/4 c. buttermilk

Mix dry ingredients and work in margarine with pastry blender. Add buttermilk and mix together. Pat out on a floured surface and cut out with a 2-inch round cookie cutter. Bake at 400˚, on a cookie sheet, for 12 minutes. Slice while warm and toast in the oven at 250˚ until crisp and light brown, approximately 1 hour. Serve with butter or honey.

Swedish Kavaring

Diane Bryne

(Rusks)
2/3 c. butter
1/4 c. Crisco
1 1/2 c. sugar
2 eggs
1/2 tsp. finely-crushed cardamom seeds
1 c. sour cream
3 3/4 c. flour
1 tsp. baking soda

Mix order. Form into 2 rolls (as in refrigerator cookies). Bake for 25 to 30 minutes at 350˚. Cool. Slice in 1/2 inch slices. Toast on cookie sheets again in hot oven, 375˚ to 400˚, until brown. Watch so not too brown.

These are like Italian biscotti, only Swedish!

The Christian on his knees sees more than the philosopher on his tiptoes.

Swedish Almond Puff

Sally Barclay

FILLING:
1/2 c. butter
1 c. water
1 c. flour
1/4 tsp. salt
3 eggs
1/2 tsp. almond extract

CRUST:
1/2 c. butter
1 c. flour
2 T. water

FROSTING:
1 T. soft oleo
3/4 c. confectioners' sugar
2 T. light cream
1/4 tsp. almond extract
1/2 c. sliced almonds

Melt butter in water in saucepan over medium heat to a full boil. Blend in 1 cup flour and 1/4 teaspoon salt. Cook, stirring constantly until mixture leaves sides of pan. Add eggs, one at a time. Stir in 1/2 teaspoon almond extract.

For crust, cut butter into flour with pastry blender. Sprinkle with 2 tablespoons water while tossing lightly. Add a few drops of water until mixture holds together. Form crust into 2 rectangles on floured cookie sheet. Spread with filling. Bake at 350˚ for 55 to 60 minutes. Frost while warm.

For frosting, combine ingredients; must be thick. Spread over baked pastries and then sprinkle with almonds.

This recipe has been handed down through generations. I remember it as a special treat my mother would make for company or special occasions when I was a child. My family loves it as well! I always bake this for bake shop at Scandinavian Coffee.

Swedish Butterballs or Crescents

Janet Gray

1 c. butter
6 T. powdered sugar
1 tsp. vanilla
2 c. flour
1/2 to 1 c. pecans or walnuts
Powdered sugar (to roll baked cookies in)

Mix in order given. Shape into balls or crescents. Bake for 16 to 20 minutes at 325˚. Roll in powdered sugar while cookies are warm.

I am submitting this recipe in memory of my mother, Florence Hass (who used 3 tablespoons less powdered sugar until seeing the above version in our first Bethseda cookbook) and long time Bethesda member, now deceased, Alice Rosebrook, whose above recipe lives on in our family's holiday cookie making.

Swedish Egg Yolk Cookies

Nancy Peterson

1 hard-boiled egg yolk
3/4 c. butter, softened
3 T. (or more) sugar
1 raw egg yolk
1 tsp. milk or cream
Zest from 1/2 lemon
1 1/2 c. (or more) flour
Chopped nuts
Citron pieces

Cream cooked egg yolk and combine it with butter and sugar. After it is well blended, add cream (or milk), raw egg yolk and lemon zest. Add flour enough to make little balls. Press balls lightly with a fork. Place chopped nuts and a small piece of citron on top. Bake at 350° for 12 to 15 minutes. These will not be brown.

Fattigmand

Darline Prange

(Poor Man's Pastry)

6 egg yolks
1 T. sugar
1/4 c. cream
1 tsp. vanilla
1/2 tsp. salt
Flour, approx. 1 1/2 to 2 c.
Flour, to roll
Powdered sugar

Beat egg yolks. Add sugar, cream and vanilla, beating after each addition. Add salt and flour to make stiff dough. Roll out on floured board until quite thin. Cut a diamond shape; cut a gash in center and slip one end through. Fry in hot fat until light brown. Dash with powdered sugar.

My mother's recipe.

Okensand Kaker

Nancy Peterson

1 c. butter
7/8 c.. sugar
2 2/3 c. flour
1 tsp. vanilla
1 tsp. "hearts of horn" (ammonium carbonate)
1 T. water
Pinch of salt

Melt butter in a large iron skillet, if possible. When it is brown, place in a pan of cold water to cool quickly. When cool, add sugar gradually, until the mixture is light brown; add vanilla, hearts of horn", water and salt. When well blended, compress into a large tablespoon and unmold onto a cookie sheet. Bake at 300° for about 30 minutes. If they crack on top, lower the oven temperature a bit.

These will resemble molded sand sculpture. The taste is very unique. "Hearts of Horn" can sometimes be bought at small bakeries. In Sweden, it is called "hjortron salt".

This recipe is from the 1920's Stockholm Queen's cooking school, via Connie Egemo's Godmother.

Kringla

Marlys A. Hartman

2 c. sugar
2 sticks butter
2 eggs
1 c. sour cream
2 tsp. vanilla
5 1/2 c. flour
1 tsp. salt
1 tsp. baking soda
5 tsp. baking powder
1 c. buttermilk

In large bowl, cream together sugar and butter. Add and beat well, the eggs, sour cream and vanilla. Stir dry ingredients together and add alternately with buttermilk. Chill dough overnight.

Take about 1 tablespoon dough per Kringla and roll on pastry cloth to form a pencil, then twist into figure-8 and place on cookie sheet. Bake in a 400° oven for 8 minutes, or until they are just beginning to brown. Store in covered storage container.

Danish Kringla

Diane Skeff

1 c. sour cream
2 c. margarine or butter
4 c. flour
Egg whites, stiffly beaten
Sugar

Mix butter and sour cream. Add flour, a little at a time. Chill dough overnight. Roll dough out on floured surface to form rectangle. Spread with a thin layer of stiffly-beaten egg whites and sprinkle with sugar. Cut into strips, about 6 to 7 inches, using pastry cutter. Shape strip into "figure 8" shape on cookie sheet. Bake for 8 to 10 minutes at 375°. Yield: approximately 10 dozen.

Sour cream can be substituted with 1 cup half & half which has been soured with 1 to 2 tablespoons vinegar.

Kringla

Scandinavian Coffee Committee

1 egg, beaten
1/2 pt. whipping cream
1 c. (1 ctn.) commercial sour cream
1 1/4 c. sugar
1/4 c. melted butter, cooled
2 tsp. vanilla
3 1/2 to 4 c. sifted flour
4 tsp. (level) baking powder
1 scant tsp. baking soda
1/2 tsp. salt

Beat egg; add creams and sugar, melted butter and vanilla. Then stir in dry ingredients that have been sifted together. Makes soft dough, barely stiff enough to roll. Chill in refrigerator. Take about 1 tablespoon of dough and roll out on pastry cloth in form of a pencil, then twist in shape of a figure-8. Place on dry cookie sheet and bake in a hot oven (500°) until light brown. Place on lower rack first, then on upper rack.

Great-Grandma Cleveland's Kringla

Nancy Peterson

1 tsp. baking soda
1/2 c. buttermilk
8 oz. whipping cream
1 egg
1 tsp. vanilla
1 c. sugar
1/2 tsp. salt
3 tsp. baking powder
3 c. flour
Zest of 1 orange

Mix baking soda in buttermilk. Add cream, beaten egg, vanilla and sugar. Mix salt and baking powder with flour, then add this to the liquid along with grated orange peel. Refrigerate for several hours, or overnight. Roll into cigarette-sized or larger ropes and shape into pretzel shapes on a cookie sheet. Bake at 425˚ for 6 to 8 minutes.

Kringla

Mary Carlson

2 c. sugar
1 c. butter or margarine
2 eggs
2 c. buttermilk
2 tsp. baking soda
5 tsp. baking powder
7 c. flour
Dash of salt
2 tsp. vanilla

Mix sugar, shortening and eggs thoroughly and add alternately: buttermilk and dry ingredients and vanilla. Chill overnight. Roll each piece in a pencil shape and then make a figure-8. Bake in a 400˚ oven until lightly brown.

When you are shaping them, you will need a light dusting of flour on your surface and each one would be a rounded tablespoon of dough.

Kringla

Freda DeWitt

1 egg + 1 egg yolk
1 c. whipping cream
1 c. sour cream
1 1/4 c. sugar
1/4 c. melted butter or margarine, cooled
2 tsp. vanilla
1/2 tsp. salt
3 tsp. baking powder
1 tsp. baking soda
3 1/2 c. flour

Beat eggs; add creams, sugar, melted and cooled butter, and vanilla. Stir in dry ingredients. Chill overnight.

To bake, take approximately 1 tablespoon dough and roll out to pencil shape. Form into figure 8 on cookie sheet. Bake at 375˚ for 8 to 10 minutes. Do not brown.

Swedish Kringle

Donna Wagner

4 c. flour
1 tsp. salt
2 T. sugar
1 c. butter or oleo
1 pkg. yeast
1/4 c. warm water
3/4 c. milk
2 eggs, beaten

FILLING:
1 can pie filling, enough for all 4 Kringles

GLAZE:
1/4 c. butter or oleo
1 1/2 c. sifted powdered sugar
1/2 tsp. vanilla
Water

In a large mixing bowl, sift flour, salt and sugar together. Cut in butter. In small bowl, soften yeast in warm water. In another bowl, combine the milk and eggs. Add the yeast and the egg mixtures to the flour mixture, just enough to dampen the flour and form a ball. Cover and refrigerate overnight. This will keep up to 1 week.

Divide dough into 4 equal parts. Roll out each part on a floured surface into a 14x14-inch square. Spread desired filling on the middle 1/3 of the dough. Fold each side over the filling, overlapping several inches. Seal and fold up the ends. Cover and let rise for 1 hour. Two kringles will fit on an ungreased cookie sheet. Bake the 4 kringles at 350˚ for 20 minutes.

To make the glaze, lightly brown the butter in a skillet on the stove; add the powdered sugar, vanilla and enough water for spreading consistency. Glaze the kringle while still warm. Yield: 4 kringles.

"For nothing will be impossible with God."
– Luke 1:37

Swedish Kringle

Diane Nelson

1 c. all-purpose flour
1/2 c. butter
1 T. water + 1 c. water
1/2 c. butter
1 c. all-purpose flour
3 eggs
1/2 tsp. almond flavoring

FROSTING:
1 c. sifted powdered sugar
1 T. butter
1/2 tsp. almond flavoring
Milk with cream

Preheat oven to 350˚. Use a pastry blender to combine flour and butter. Add 1 tablespoon water; stir with fork until all moistened. Divide in half and pat in 2 long strips on baking sheet.

In saucepan, heat 1 cup water and butter to boiling. Add flour and remove from heat; stir until smooth. Add eggs, one at a time, beating well after each. Stir in almond flavoring. Spread half over each pastry strip. Bake at 350˚ for 55 to 60 minutes.

Make frosting from powdered sugar, butter, almond flavoring and milk for desired consistency.

Freeze unfrosted.

Krumkake

Daniel Jahren

3 eggs, beaten
1/2 c. sugar
1/2 c. butter or margarine, melted
1/2 c. flour
1 tsp. vanilla extract

Combine eggs and sugar; mix well. Add butter, flour and extract. Heat krumkake maker on top of stove. Drop a tablespoon of batter onto iron; close lid and squeeze tightly. Remove and repeat.

If desired, roll into cones.

Krumkake

Ingrid Place

4 eggs
1 c. sugar
1/2 c. margarine, melted
1/2 tsp. vanilla
2 T. cornstarch
1 1/2 c. flour

With mixer, beat eggs and then add sugar. Add cooled, melted margarine and vanilla; mix well. Add cornstarch and flour, and blend together. Dough will be sticky enough to be dropped by a spoon. Drop by a spoonful of dough in center of each grid pattern on the krumkake baker griddle; close lid, hold handles together firmly. Baking time is very short, depending on color preference. Test the first ones to find your favorite, mine is pure white and baking time is less than half a minute for each krumkake. Roll one krumkake on the cone roller immediately while the second one stays on the grid. Press down on the overlap while in the roller to form a smooth seam. Yield: 40.

Krumkake

Mary E. Carlson

1 c. sugar
1/2 c. butter
2 eggs
1 c. milk
1 tsp. vanilla or almond flavoring
Pinch of salt
1 1/2 c. flour

Cream butter and sugar. Add eggs milk, flavoring and salt. Sift flour into the other ingredients. Mix well. Bake on krumkake iron and roll on a cone shape or a round clothespin, 1 tablespoon for large iron, 1 teaspoon for a small iron.

Note: It works best to make the batter in the evening and refrigerate overnight.

Connie Egemo's Mother's Swedish Pepperkaker

Nancy Peterson

1 c. butter, softened
1 1/2 c. sugar
2 eggs
1 c. brown sugar
1 T. ground orange peel
1 T. ground cloves
1/2 tsp. ginger
1/2 tsp. ground cinnamon
8 c. flour
1 tsp. baking soda

Cream butter and sugar; add 2 eggs and mix. Add brown sugar, orange peel and spices. Mix in flour and baking soda. Roll out and cut with cookie cutter. Bake in a moderately-hot oven until brown and crisp.

Rosettes

Scandinavian Coffee Committee

2 eggs
1/4 tsp. salt
1 c. flour
1 tsp. sugar
1 c. whole milk
1 scant tsp. lemon flavoring
Powdered sugar, to sprinkle on cooked rosettes

Mix together by mixer and let stand overnight. Stir thoroughly before using. Use whole milk for a better batter. Extra tablespoon flour may be needed, or a bit of milk may be added if batter is too thin or too thick. Heat rosette iron in hot oil, shake oil off and then coat the sides of the iron with batter. Deep-fry rosette until golden brown. Use fork and tap top of iron and rosette will fall off. Turn upside-down on paper towels to dry. Shake powdered sugar over rosettes just before serving.

Sandbakels

Kathie Weber

(Grandmas Roa's recipe)

1/2 c. Crisco
1/2 c. butter
2/3 c. sugar
1 egg
1/2 tsp. cardamom
2 to 2 1/2 c. flour

Mix together. Start with 2 cups flour. If dough seems sticky, add up to another 1/2 cup maximum. Press rolled ball into sandbakel tin as thinly as possible. Sprinkle with sugar and bake at 350° for 12 to 15 minutes.

If you don't want to use tins but want the taste of sandbakels, roll into balls and flatten out onto cookie sheet and bake.

Spritz

Dorothy Dyer

1 c. butter
1 c. sugar
1 egg
2 1/2 c. flour
2 tsp. almond flavoring
1 tsp. vanilla

Mix together thoroughly in mixer bowl, the butter, sugar, egg, almond flavoring and vanilla. Mix in the flour. Following directions with cookie press, force the dough through the press onto ungreased baking sheet. I make the Christmas wreaths and decorate with green frosting leaves and red hots for color. Bake at 350° for 7 to 10 minutes, until set, but not brown. Yield: about 50 cookies.

Spritz Cookies

Marianne Berhow

1 c. butter or margarine
3/4 c. sugar
1 egg
2 1/4 c. flour
1/2 tsp. baking powder
Dash of salt
1 tsp. almond extract
Green food coloring (opt.)

Cream butter, adding sugar gradually. Add egg, unbeaten; beat well. Add sifted dry ingredients and extract. If you want it green, add a few drops of food coloring. Fill cookie press. Form cookies on ungreased cookie sheets. Bake for 10 to 12 minutes at 400˚. Yield: about 5 dozen.

Spritz

Scandinavian Coffee Committee

2 1/4 c. flour
3/4 c. sugar
1/4 tsp. baking powder
1/2 tsp. salt
1 c. butter
1 egg
1 tsp. vanilla

Sift flour, sugar, baking powder and salt together. Cut butter into dry ingredients until mixture is full of lumps. Measure the egg in a measuring cup (a large egg will measure 1/4 cup; if it doesn't, add water to the 1/4 cup line). Add egg and vanilla and beat mixture very well. Put through cookie press onto ungreased cookie sheets. Bake at 375˚. (The church oven is hot and quick! It only took approximately 5 minutes to bake!) Yield: about 5 1/2 dozen cookies.

Swedish Spritz

Maxine Jensen

1 1/2 c. butter
1 c. sugar
1 well-beaten egg
2 tsp. vanilla
4 c. flour
1 tsp. baking powder
Colored sugars

Thoroughly cream butter and sugar. Add egg and vanilla; beat well. Add sifted dry ingredients. Mix to a smooth dough. Force through cookie press, forming various shapes. Decorate with colored sugars. Bake in a 400˚ oven until light brown, about 8 to 10 minutes. Yield: 4 to 5 dozen cookies.

Notes & Recipes

Appetizers and Beverages

1905

2005

Share The Living Water
Of Jesus

SALADS

APPETIZERS AND BEVERAGES

BREADS

SOUPS AND SANDWICHES

From Everyday Cookbook and Family Compendium 1892

To make Coffee

Take a good-sized cupful of ground coffee and pour into a quart of boiling water, with the white of an egg and the crushed shell. Stir well together, adding a half-cupful of cold water to clear. Put into the coffee boiler and boil for about a quarter of an hour; after standing for a little while to settle, pour into your coffeepot, which should be well scalded and sent to the table. The coffee should be stirred as it boils. To make coffee au lait, take a pint each of hot made coffee and boiling milk; strain though thin muslin into coffeepot, to get rid of the grounds and serve hot.

To make Green/Black tea

Have ready a kettle of water boiling fast, pour some into the teapot, let it remain for a few minutes, then throw it out; measure a teaspoonful of tea for each two persons, put it in the pot, pour on it about a gill of boiling water, cover it close for five minutes, then fill it up; have a covered pitcher of boiling water with it; when two cups are poured from it, fill it up; you will thus keep the strength good and equal. If the company is large, it is best to have some of the tea drawn in the covered pitcher, and replenish the teapot of urn when it is exhausted.

Appetizers and Beverages

Appetizers

Bacon Roll-Ups

Paula Litchfield

20 slices white sandwich bread, crusts trimmed
1 can Eagle Brand condensed milk
1/4 c. prepared mustard
1 tsp. Worcestershire sauce
1 1/2 lb. sliced bacon
2 c. (8 oz.) sharp Cheddar cheese, shredded

Roll bread flat with rolling pin and set aside. In a small bowl, combine Eagle Brand milk, mustard and Worcestershire sauce. Cut bacon slices in half and lay 3 halves close together, just touching, on a flat surface. Place one slice of bread on top and spread 1 tablespoon of milk mixture on bread. Sprinkle 1 generous teaspoon of cheese on top. Roll bacon around bread, jellyroll-fashion, and secure each bacon piece with toothpick. Cut with sharp knife in between each piece of bacon. One slice of bread and 3 half-strips of bacon yields 3 roll-ups. Chill.

Heat oven to 375°. Place roll-ups on broiler pan. Bake for 30 minutes, or until bacon is done. Refrigerate leftovers. Yield: 5 dozen.

Bacon Roll-Ups

Naomi Grindeland

1/4 c. butter
1/2 c. water
1 1/2 c. herb-seasoned stuffing mix
1 egg, slightly beaten
1/4 lb. pork sausage
1/2 to 2/3 lb. bacon

Melt butter in water. Remove from heat. Stir in stuffing mix; add egg and sausage. Blend thoroughly. Chill for 1 hour or longer, for easier handling. Shape into small oblongs the size of pecans. Cut bacon into thirds, crosswise. Wrap bacon piece around the pecan-shaped piece and fasten with a toothpick. Place on rack in a shallow pan. Bake at 375° for 35 minutes, or until crisp, turning halfway in cooking. Drain on paper towels. Serve hot. Yield: 36 appetizers.

Note: *May be made the day before and heated in microwave. Also freezes well. I use a little more sausage than 1/4 pound. Be sure to bake them in a pan, such as jellyroll pan, instead of cookie sheet, as the grease from the bacon will run. This is a favorite of Grandson Zach.*

Bruschetta

Marge Iversen

3/4 (10 oz.) loaf baguette-style French bread
1/4 c. butter or margarine, softened
2 cloves garlic, minced
1 1/2 c. chopped, seeded, fresh tomatoes
4 oz. crumbled Feta cheese
3 T. shipped fresh basil

Bias-slice bread into 1/2-inch thick slices (should have about 32 slices). Spread one side of each slice with a mixture of butter and garlic. Place buttered slices, spread-side up, on heavy baking sheets.

Combine chopped tomato and cheese; spoon atop bread, dividing evenly among the slices*.

To serve, broil about 5 inches from the heat for 1 1/2 to 2 minutes, or until edges of bread are golden. Sprinkle with the snipped fresh basil. Yield: 8 appetizer servings.

*If desired, appetizers may be assembled and set aside at room temperature for up to 30 minutes before broiling.

Black or Kalamata olives may be added to the tomatoes. The herb may be varied or you may use Swiss or freshly-grated Parmesan cheese instead of Feta.

Brushetta

Marge Ricketts

(Italian)

1 long French baguette
1/4 c. butter
2 garlic cloves, minced
1 to 2 T. minced parsley
2 to 3 tomatoes
1 sm. sweet onion
2 whole garlic cloves
1 bunch fresh basil
1 to 2 T. olive oil
Scant amount of salt
Scant amount of pepper

Slice baguette loaf into thin rounds. Combine butter, minced garlic and parsley; spread on rounds. Toast in 250° oven. Meanwhile, finely chop tomatoes, onion, whole garlic and basil. Mix with olive oil; add salt and pepper. Spread tomato mixture on toasted rounds just before serving.

Very healthy and well received. Children often like it as well as adults, and they have fun helping to make it.

Josephinas

Sharon Haugen

4 oz. green chilies, diced
1/4 lb. butter, room temp.
1 c. mayonnaise
1/2 lb. Monterey Jack cheese, grated
2 sm. loaves French bread

In a medium bowl, mix chilies, butter, mayonnaise and cheese until well blended. Slice the French bread into thin slices and spread amply with the cheese mixture, making sure to cover bread completely. Place slices on ungreased cookie sheet in a preheated broiler and broil for 5 to 10 minutes, or until bubbly. Serve hot. Yield: 10 to 12 servings.

Crab Mousse

Donna Walker

1 (10 3/4 oz.) can cream of mushroom soup
1 (8 oz.) pkg. cream cheese
1 env. plain gelatin
1 (6 1/2 oz.) can crabmeat
1 c. finely-chopped celery
1/3 c. chopped green onions
1 T. lemon juice
1 tsp. Worcestershire sauce
1/4 tsp. seasoned salt

Lightly oil a 4-cup mold. In a small pan over low heat, combine soup, cream cheese and gelatin; stir until mixture is smooth and creamy, about 1 to 2 minutes. Remove from heat; add remaining ingredients. Pour mixture into the prepared mold. Cover; chill several hours or overnight, or until firm. To serve, invert mold onto a lettuce-lined plate. Garnish with radish roses or cherry tomatoes. Serve with thinly-sliced snack bread. Yield: 10 to 12 servings.

Crabmeat Appetizers

Kim Wierson

8 oz. butter
1 (6 oz.) jar Old English cheese spread
1 tsp. mayonnaise
1 tsp. garlic salt or powder
8 oz. crabmeat
English muffins, split

Start with all ingredients at room temperature. Blend butter, cheese, mayonnaise, garlic and crabmeat. Spread on English muffins. Cut muffins into fourths, place on a cookie sheet and freeze.

At serving time, place under broiler for a few minutes, until slightly browned and cheese is bubbly.

Marinated Shrimp

Mary Morris

1 c. mustard with horseradish
1/2 c. ketchup
1/2 c. vinegar
3/4 c. salad oil
1/4 c. celery, chopped
1/4 c. onions, chopped
1/4 c. green pepper, chopped
1 1/2 lb. shrimp, cooked & shelled

Put all ingredients, except shrimp, into blender; blend well. Pour marinade over shrimp. Refrigerate. Remove shrimp with slotted spoon; serve.

Note: *May reuse this marinade.*

Curried Cauliflower

Sharon Haugen

1 med.-size head cauliflower
Water
1 tsp. salt
2 c. mayonnaise
2 tsp. curry powder
1 tsp. garlic powder
1 T. grated onion
Assorted crackers

Leave cauliflower whole. Trim and clean and place in a large saucepan. Add water to cover. Add salt and bring to a boil over high heat. Cover pan; reduce heat to moderate and cook for 20 minutes, until fork pierces it easily. Drain well. Mix mayonnaise, curry, garlic powder and onion. Frost cauliflower with this mixture as you would a cake. Cover and refrigerate 24 hours. Serve with knife and assorted crackers. Yield: 6 to 8 servings.

Golden Cheddar Puffs

Irene Pope

1 c. water
1/2 c. butter
1/4 tsp. salt
1 c. flour
4 eggs
3/4 c. finely-shredded sharp Cheddar cheese, divided
1 to 2 T. sesame seeds (opt.)

Heat water, butter and salt in a medium saucepan to boiling. Stir in flour and cook, stirring constantly, until mixture is smooth and cleans side of pan. Remove from heat. Add eggs, one at a time, beating well with wooden spoon after each addition. Beat in 1/2 cup cheese. Drop tablespoons of dough, 1 inch apart, onto greased baking sheets. Sprinkle with remaining cheese and sesame seeds. Bake in 375° oven for 25 to 30 minutes, or until puffs are firm. Yield: 4 dozen.

Freezes well. Heat frozen puffs at 350° for 8 minutes. If you have made cream puffs, this is a very similar process. I use Fleischmann's regular oleo, or 1/2 oleo and 1/2 butter. If using salted butter, cut down on the salt. I use a rounded teaspoon of dough (you want them small). If eggs are extra-large, use only 3. I usually buy large eggs and pick out the 4 smallest.

Cheese Ball

Cyndy Howell

3 (8 oz.) pkg. cream cheese, room temp.
1 jar Old English sharp Cheddar cheese
2 oz. blue cheese
1 scant tsp. Worcestershire sauce
1 T. finely-minced onion
1/2 c. chopped parsley
1 c. chopped pecans, divided

Mix cheeses with electric mixer. Add Worcestershire sauce, onion, parsley and 1/2 cup pecans. Chill in plastic-wrap-lined bowl. Turn out onto waxed paper where you have spread the last 1/2 cup pecans. Pat all of the nuts onto the cheese ball.

Chutney Cheese Ball

Jean Lem

2 (8 oz.) pkg. cream cheese
1 tsp. curry
1/2 c. chutney
1/4 tsp. dry mustard

Form above in a ball and roll in sliced almonds. Serve with crackers.

Pineapple-Cheese Ball

Jean Lem,
Dorothy Dyer

2 (8 oz.) pkg. cream cheese, room temp.
1 sm. can crushed pineapple, drained & blotted dry
1/4 c. chopped green pepper
2 T. onion, finely chopped
1 tsp. salt
1 c. chopped pecans, divided

Mix ingredients together, except for 2/3 of the pecans. Chill before you attempt to roll into a ball. Roll the ball in 2/3 cup chopped pecans. Good served with rye crackers.

Marinated Brie

Laani Hill

8 oz. Brie cheese
1 T. lemon juice
1 T. oil
1/4 c. finely-chopped red bell pepper
1 clove garlic, minced
1 tsp. Dijon mustard
1/4 tsp. pepper

Place cheese in glass ovenproof dish. Combine remaining ingredients and pour over cheese. Cover and chill for 2 hours. Bake, uncovered, at 350˚ for 10 to 15 minutes. Serve with crackers.

One of our favorites! Easy and delicious!

Tomato-Cheese Appetizer

Bonnie Gaarde

1 unbaked pie crust
1 T. Dijon mustard
2 c. shredded Swiss cheese
3 roma tomatoes, sliced paper thin
Basil, fresh or dried

Butter a pie plate well and add 1 pie crust. Spread 1 tablespoon mustard on pie crust. Add cheese; top with sliced tomatoes, overlapping slightly. Tuck fresh basil leaves around tomatoes or sprinkle with dried basil. Trim crust edge close to filling and bake at 350° for 45 minutes. Slice into thin pie-shaped pieces. Serve at room temperature.

Layered Oriental Appetizer

Linda C. Johnson

TOPPING:
3/4 c. chopped, cooked chicken
1/2 c. shredded carrot
1/4 c. chopped, unsalted peanuts
3 T. sliced green onions
1 T. chopped fresh parsley
2 tsp. soy sauce
1/4 tsp. ginger
1 garlic clove, minced
1/2 c. Zippy Sweet & Sour Sauce

BASE:
1 (8 oz.) pkg. cream cheese
1 T. milk

ZIPPY SWEET & SOUR SAUCE:
1/4 c. packed brown sugar
2 tsp. cornstarch
1 c. water
1/4 c. catsup
2 T. vinegar
1 T. Worcestershire sauce
3 drops hot pepper sauce (Tabasco)

In a small saucepan, combine brown sugar and cornstarch; mix well. Gradually stir in remaining ingredients; cook over medium heat for about 5 minutes, or until mixture slightly thickens, stirring frequently. Cool. Cover; store in refrigerator. Yield: 1 1/2 cups.

In a medium bowl, combine all topping ingredients, except Zippy Sweet-and-Sour Sauce; mix well. Cover; refrigerate several hours to blend flavors.

In a small bowl, combine cream cheese and milk; beat until smooth and fluffy. Spread cream cheese mixture over bottom of a 10-inch round serving dish. Spoon topping mixture evenly over cream cheese. Drizzle with Zippy Sweet-and-Sour Sauce. Serve with assorted crackers.

Oriental flavors in a popular dip--a big hit!

Sausage and Cheese Snacks

Mary Morris

1 pkg. hot Jimmy Dean sausage
1 pkg. regular Jimmy Dean sausage
1 lb. ground beef
1 lb. Velveeta cheese, cubed
1 1/2 tsp. ground oregano
1 1/2 tsp. Worcestershire sauce
1/2 tsp. garlic salt
2 pkg. party-size bread (rye)

Brown meats in skillet; drain. Add remaining ingredients. When completely mixed and still warm, spread on party bread slices. Freeze on cookie sheet, and then stack between waxed paper in an airtight container.

To warm, place on cookie sheet. Bake at 400˚ for 10 minutes.

Pizza Biscuits

Bethesda Christian Nursery School

1 tube refrigerated biscuits
1 T. tomato sauce
1 T. shredded cheese
Pepperoni
Garlic salt
Parmesan cheese

Flatten out biscuits and spread 1 tablespoon tomato sauce over biscuits. Add pepperoni on biscuits. Sprinkle cheeses and garlic on biscuits. Put onto greased pan and bake at 375˚ for 10 to 15 minutes.

Tomato-Basil Pizza

Karen Nettleton

1 (10 oz.) pkg. refrigerated pizza crust
2 c. (8 oz.) shredded Mozzarella cheese, divided
1 oz. (1/4 c.) fresh Parmesan cheese, grated
2 T. fresh basil leaves, or 2 tsp. dried basil
2/3 c. mayonnaise
1 garlic clove, pressed
4 plum tomatoes, thinly sliced

Roll pizza crust to 12x15 inches. Sprinkle with 1 cup Mozzarella cheese and set aside. Combine remaining Mozzarella cheese with Parmesan cheese, basil and mayonnaise. Mix well. Add garlic and mix well. Arrange tomatoes in a single layer over Mozzarella cheese on crust. Place Mozzarella cheese mixture over tomatoes. Spread to cover evenly. Bake at 375˚ for 20 to 25 minutes, or until top is golden brown and bubbly.

Tomato-Basil Squares

Lise Rollins

Pillsbury pizza crust dough (refrigerator case)
1 T. basil
1 1/2 c. shredded Cheddar cheese, divided
1 c. mayonnaise
4 roma tomatoes

Spread pizza crust on baking stone. Bake in 350° oven for 5 minutes. Mix basil, 1 cup cheese and mayonnaise. Spread over pizza crust. Slice tomatoes and lay evenly over top of sauce. Sprinkle with remaining 1/2 cup cheese. Bake at 350° for 15 to 20 minutes. Yield: 8 to 10 servings.

Spinach Empanadas

Marge Iversen

PASTRY:
2 (8 oz.) pkg. cream cheese, softened
3/4 c. butter or margarine, softened
2 1/2 c. all-purpose flour
1/2 tsp. salt

FILLING:
1/4 c. finely-chopped onion
3 cloves garlic, minced
4 to 5 slices bacon, cooked & crumbled (reserve 1 T. bacon drippings)
1 (10 oz.) pkg. frozen chopped spinach, thawed & drained
1 (8 oz.) ctn. cottage cheese (1 c.)
1/4 tsp. pepper
1/8 tsp. ground nutmeg
1 egg, beaten

To Make Pastry: In a large mixing bowl, beat together the cream cheese and the butter or margarine with an electric mixer until smooth. Gradually beat in the flour and salt. Knead the dough lightly by hand. Cover the dough with plastic wrap and refrigerate for 3 hours.

To Make Filling: In a medium skillet, cook the onion and garlic in the reserved bacon drippings for 3 to 4 minutes, or until the onion is tender, but not browned. Stir in the crumbled bacon, the spinach, cottage cheese, pepper and nutmeg. Let the mixture cool.

Preheat the oven to 450°.

On a lightly-floured surface, roll out the pastry until it is 1/8-inch thick. Using a 3-inch biscuit cutter, cut out as many pastry circles as possible. Place one teaspoon of the filling on one half of each pastry circle. Moisten the edges of the circle with the egg and fold the other half of the circle over the filling. Place the pastries on ungreased baking sheets. Gently seal the edges of the empanadas with the tines of a fork. Brush the empanadas with the egg. Use the tines of a fork to prick a small vent in each. Bake in the 450° oven for 10 to 12 minutes, or until the empanadas are golden. Yield: 60 empanadas.

The empanadas may be made ahead of time and frozen for special occasions. Because the mixture of cream cheese and butter is a heavy one, it is best to use a stand mixer instead of a hand-held mixer. These pastries may be served with salsa.

Spinach Balls

Naomi Grindeland

2 pkg. frozen spinach, chopped
2 c. Pepperidge Farm stuffing mix
2 sm. onions, chopped
1 scant tsp. black pepper
1/2 tsp. Accent
1/2 tsp. thyme
1/2 c. Parmesan cheese
3/4 c. melted butter

Mix ingredients together. Chill before shaping into balls. Can be frozen and then boxed or baked right away.

To bake, set oven to 350°. Bake for 15 minutes. Be sure to put these in a jellyroll pan when baking. Recipe says it makes 90 balls, depending on size.

I usually get 75 balls out of the recipe. This is a favorite of daughter-in-law, Sherri. It is great frozen, as you can put them in the microwave and heat as many as needed, if baked first.

Dips/Spreads

Hot Artichoke-Cheese Dip

Sally Barclay

1 (8 1/2 oz.) can artichoke hearts, drained
1 (6 oz.) jar marinated artichoke hearts, drained
1 (4 oz.) can green chilies, chopped
6 T. mayonnaise
1 1/2 to 2 c. shredded Cheddar cheese
Tortilla chips

Chop artichokes; mix and distribute evenly over bottom of well-greased shallow 2-quart baking dish or 7x11-inch baking dish or 10-inch pie plate. Scatter chilies over top of artichokes. Carefully spread mayonnaise over all. Sprinkle with cheese. Cover and chill, if made ahead. Bake at 350° for about 15 minutes (30 minutes if cold). Serve with chips. Yield: 8 to 10 servings.

This is always a favorite at gatherings.

Artichoke Dip

Karla Hocker

2 (14 oz.) cans artichoke hearts, chopped
1 1/2 c. real mayonnaise
1 c. sour cream
1 1/2 c. grated Parmesan cheese
2 T. minced onion
2 T. lemon juice
3 cloves garlic, minced

Combine the drained, chopped artichoke hearts with all of the remaining ingredients. Mix well. Pour into a pie plate and bake at 350˚ for 20 minutes, or until browned and bubbly. Serve immediately with crackers or party toasts.

I double the recipe and put it in a 10-inch quiche pan.

Artichoke Dip

Ileen Wolters

1 (14 oz.) can artichoke hearts, drained & quartered
1 c. mayonnaise
1 c. grated fresh Parmesan cheese
2 T. minced onion
1 T. lemon juice
Garlic powder, to taste
Salt & pepper, to taste

Combine all ingredients with hand-mixer. Pour the mixture into a 1 1/2-quart casserole and bake at 350˚ for 20 to 30 minutes. Serve with crackers.

Artichoke Dip

Vicki Sivesind

1 (14 oz.) can artichoke hearts or bottoms, drained
1 c. freshly-grated Parmesan cheese
1 (8 oz.) pkg. cream cheese, softened
1/2 c. mayonnaise
1/2 tsp. dried dill
1 clove garlic, minced
Breadsticks or crackers

Coarsely chop artichokes; set aside. In a food processor or blender, mix Parmesan cheese, cream cheese, mayonnaise, dill and garlic. Blend until smooth. Add chopped artichokes and mix. Spread mixture into a 10-inch pie plate. Smooth the surface. Bake at 400˚ for 15 minutes, or until hot and bubbly. Serve immediately with breadsticks or crackers.

Bagel Dip

Linda D. Johnson

1 pkg. bagels
1 pt. sour cream
1/2 c. Miracle Whip
2 pkg. dried beef lunchmeat
Instant onion
Mrs. Dash seasoning

Cube bagels and place in airtight container. In another container, mix sour cream, Miracle Whip and dried beef. Add instant onion and Mrs. Dash to taste. Refrigerate overnight. Serve with bagel cubes.

Dried Beef Dip

Paula Litchfield

1 (8 oz.) pkg. cream cheese, softened
2 (2.5 oz.) pkg. dried beef, diced
1/2 onion, diced
Dash of salt
Milk, to make spreadable (not stiff)

Use electric mixer to blend. Place in small serving bowl. Serve with Town House crackers.

Excellent Almond Cheese Spread

Marge Ricketts, Kim Wierson

8 oz. cream cheese, softened
1 1/2 c. shredded Swiss cheese
1/3 c. mayonnaise
2 T. chopped green onions
1/8 tsp. nutmeg
1/8 tsp. pepper
1/2 c. sliced almonds, toasted*

Mix all of the above, except for the almonds, and put into a pie plate or quiche dish. Bake at 350˚ for 20 minutes. Garnish with toasted almonds. Serve with Keebler onion crackers and/or celery.

***For Toasted Almonds:** Place on a cookie sheet and bake at 350˚ for 4 to 5 minutes, until lightly browned.

Cheese Spread

Gayla Moore

1 T. sugar
1 tsp. dry mustard
1 tsp. chopped garlic
8 oz. Hellmann's mayonnaise
1/2 lb. Velveeta cheese, grated
1/2 lb. shredded Colby cheese
1/2 lb. shredded Swiss cheese

Mix all ingredients and chill several hours.

Cream Cheese Cracker Spread

Cheryl Kingland

1 (8 oz.) pkg. cream cheese, softened
1 pkg. Buddig beef, snipped into tiny pieces
1 T. milk
1 tsp. Miracle Whip
Dash of Worcestershire sauce
1/2 tsp. onion salt

Mix ingredients well; chill. Spread on crackers.
Note: *Better when made a day or two in advance.*

Hummus

Sally Barclay

2 c. cooked & drained garbanzo beans (may substitute chickpeas or beans, rinsed & drained)
1/4 c. tahini (sesame seed butter)
2 to 5 T. fresh-squeezed lemon juice
1 garlic clove, finely chopped or minced
1/4 to 1/2 c. water
1 T. parsley, chopped

Combine all ingredients (except parsley) in blender or food processor. Blend until smooth, adding water as necessary. Remove from blender and add chopped parsley. Yield: 2 1/2 cups.

Serve as dip with crackers or pieces of pita pocket bread. Also can be used as sandwich or bagel spread.

Cheese Dip

Marlys A. Hartman

1 lb. ground beef
1 lb. sausage
2 lb. Velveeta cheese
1 lb. Cheddar cheese
2 sm. green peppers, chopped
2 sm. onions, chopped
1 T. Worcestershire sauce
2 sm. cans tomato sauce
1 sm. jalapeño pepper or sm. can chopped chili peppers

In a large frying pan, brown ground beef and sausage. Drain. Add cheese and stir to melt. Add the rest of the ingredients. Pour mixture into crock-pot to keep warm. Serve with tortilla chips.

Bean Dip

Jean Lem

1 (16 oz.) can tomato sauce with onions
1 (4 oz.) can chopped green chilies
1/2 lb. hamburger, browned
1 (16 oz.) can refried beans
1 c. shredded cheese (Velveeta is fine)

Heat through and serve warm. Good with corn chips, vegetables or chunks of bread.

Can be used for Sunday night supper.

Layered Bean Dip

Jason and Kirsti Minion

1 (16 oz.) can refried beans
8 oz. sour cream
8 oz. salsa
8 oz. shredded cheese
3 green onions, chopped
1 c. shredded lettuce
1 bag tortilla chips

Heat refried beans in microwave on a large plate until hot. Spread beans onto large serving plate. Spread sour cream onto beans, then add salsa, shredded cheese, green onions and lettuce. Serve with tortilla chips.

May want to add taco-seasoned ground beef.

Easy Taco Dip

Randi Peters

8 oz. cream cheese, softened
8 oz. sour cream
1 T. lemon juice
1 pkg. taco mix
Diced tomatoes
Ripe olives, sliced thin
Green pepper, chopped
Chopped onions
2 c. shredded Cheddar cheese
Nacho chips

Mix the first 4 ingredients and spread on a large platter. Top with tomatoes, olives, green pepper, chopped onion (all to taste). Put Cheddar cheese on last. Refrigerate at least 1/2 hour. Serve with nacho chips.

Layered Taco Spread

Alice Dague

1 (16 oz.) can refried beans
1/2 c. taco sauce
Hot pepper sauce (opt.)
3/4 c. shredded Cheddar cheese
1 (8 oz.) pkg. cream cheese
1/4 c. sour cream
3 T. mayonnaise
1 T. lemon juice
1/4 tsp. garlic powder
1 med. onion, finely chopped
1 tomato, chopped
1/2 c. sliced ripe olives
1/2 c. sliced green onions
Tortilla chips

In a 3-cup bowl, stir together refried beans, taco sauce and several dashes of hot pepper, if desired. Spread evenly on an 8x8-inch pan. Sprinkle with 1/2 of the shredded cheese.

Combine in a small mixing bowl: cream cheese, sour cream, mayonnaise, lemon juice, garlic powder and onion. Spread evenly over other cheese. Sprinkle with tomato, olives, green onions and remaining cheese. Cover and refrigerate up to 4 hours. Serve with tortilla chips.

Hot Mexican Dip

Laani Hill

8 oz. cream cheese
1 (15 oz.) can chili, with or without beans
1 sm. can chopped green chilies
1 (8 oz.) pkg. grated "Co-Jack" (1/2 Colby & 1/2 Monterey Jack cheese)

Layer ingredients, ending with cheese, in a glass 9- or 10-inch pie plate. Bake at 350° for 15 to 20 minutes.

A guaranteed hit!

Mexicorn Dip

Deb Fennelly

2 cans Mexican corn, drained
8 oz. finely-shredded Cheddar cheese
1/2 bunch green onions, sliced
1 (4 oz.) can diced green chilies
1/2 c. mayonnaise
1/2 c. sour cream

Mix together and serve with Fritos. Chill or serve at room temperature.

Taco Dip

Barb Koester

8 oz. cream cheese
1 (14 oz.) can Hormel chili without beans
4 oz. Mrs. Renfro's sliced chilies
4 oz. Cheddar cheese
4 oz. Mozzarella cheese

Use an 8x8-inch pan.
First Layer: Cream cheese (microwave and spread).
Second Layer: Hormel chili.
Third Layer: Mrs. Renfro's sliced chilies.
Fourth Layer: Cheddar and Mozzarella cheeses.
Microwave for 6 to 8 minutes. Serve with taco chips. Yield: 8 servings.

Olive Spread

Nancy Kaltenheuser

1 (8 oz.) pkg. cream cheese
1/3 c. mayonnaise
1 (8 oz.) jar green olives, sliced
1 c. pecan pieces

Mix together. Spread on crackers or vegetables.

Vidalia Onion Dip

Linda Sornsen

1 c. chopped Vidalia onion
1 c. grated Swiss cheese
1 c. mayonnaise
1 c. sour cream

Mix in a casserole. Bake at 350° for 30 minutes. Mixture should get bubbly and slightly browned on top. Serve with corn chips.

Pretzel Dip

Diana Skaff

18 oz apricot preserves
18 oz. apple jelly
1 ctn. Tone's dry mustard
1 jar Ingelhauffer's creamy horseradish

Mix all ingredients together in food processor. Pour over a block of cream cheese to serve. Excellent on crackers.
Can also be used as a pretzel dip—just pour into a bowl.

Pizza Spread

Nancy Kaltenheuser

6 oz. cream cheese
1 T. Worcestershire sauce
3 T. lemon juice
2 T. salad dressing
2 tsp. grated onion
Garlic powder, to taste
1 btl. chili sauce
1 can crabmeat, drained
1 can small shrimp, drained & washed
Shredded Mozzarella cheese
Parsley flakes
Oregano
Ritz crackers

Mix the first 6 ingredients together and spread on a platter. Spread 1/2 bottle chili sauce on top. Sprinkle crabmeat and shrimp. Next, sprinkle with cheese, parsley flakes and oregano. Serve with Ritz crackers.

Cranberry Chutney

Donna Walker

(Microwave)

1 1/2 c. (6 oz.) cranberries
1 pear, peeled & chopped (or apple)
1/2 c. brown sugar
1/3 c. raisins
1/4 tsp. ginger
1/4 tsp. allspice
1/4 c. water
1 T. vinegar

In a 1 1/2-quart bowl, combine all ingredients. Cover. Microwave on HIGH for 5 to 6 minutes, or until cranberries pop open, stirring twice. Let stand until thickened and cool. Yield: 2 cups.

Mango Salsa

Mary Lou Paulsen

1 tsp. red pepper flakes
1/4 c. lime juice
4 to 6 mangos, diced
Red onion, chopped
Green pepper, chopped

Place red pepper flakes in lime juice. Let stand while preparing other ingredients. Combine mangos, onion and green pepper. Strain pepper flakes from lime juice; add juice to mango mixture. Refrigerate several hours. Serve with chips. Yield: 8 to 10 servings.

Salsa

Kim Wierson

1 can black-eyed peas, drained & rinsed
1 can corn, drained
1 green pepper, diced
1 red onion, diced
2 roma tomatoes, chopped
1 jalapeño pepper, diced
1 to 2 cloves garlic
1/4 c. parsley

Mix together; add 1 1/2 cups Zesty Italian dressing. Serve with tortilla chips. Store in the refrigerator.

Black Bean Salsa

Darlene Schmidt

2 (15 oz.) cans black beans, drained & rinsed
1 (17 oz.) can corn, drained
2 lg. tomatoes, seeded & chopped
2 lg. avocados, peeled & chopped
1/4 sweet onion, chopped
1/4 c. cilantro, chopped
4 T. lime juice
1 T. red wine vinegar
1/2 tsp. pepper
2 T. olive oil
1 1/2 tsp. salt

Mix all together a few hours. Serve with tortilla chips.

Chop Chop

Myrna Whigham

4 ripe tomatoes
4 green onions
1 can ripe olives
1 can green chilies
3 T. oil
1 T. vinegar
1/2 tsp. salt

Chop the tomatoes, onions, olives and chilies; place in a bowl. Mix oil, vinegar and salt; toss with the rest of the ingredients.

This is good as a dip, but also good as a relish with certain meats. Healthy and low-cal!

Shrimp Dip

Diana Skaff

1 can cream of shrimp soup
8 oz. cream cheese
1 tsp. lemon juice
Garlic powder, to taste
Salt, to taste
1 can drained shrimp

Combine soup, cream cheese and lemon juice. Add garlic powder and salt to taste. Add drained shrimp.

Serve with raw vegetables. Can also be used as a topping on baked potatoes.

Seafarer's Delight

Jan C. Haugen

1/2 c. green pepper, finely chopped
1/2 c. green onion, minced
2 (5 oz.) jars very-sharp Cheddar cheese spread
1 (7 oz.) can minced clams, drained
4 to 6 dashes Tabasco sauce
Garlic salt, to taste

Combine all ingredients in a 1 1/2-quart casserole. Heat, uncovered, until cheese melts. Stir often. This can be done in a 375° oven, or in a microwave oven. This may be served hot with corn chips, or cold as a spread for crackers. Yield: 2 cups.

Spinach Dip

Leanna Jacobson

1 (10 oz.) pkg. frozen, chopped spinach
8 oz. sour cream
1 c. mayonnaise (regular or light)
1 pkg. Knorr vegetable soup
1/2 tsp. Worcestershire sauce
1 (8 oz.) can sliced water chestnuts, drained & chopped
1/2 c. green onion, chopped
1 round loaf (1 or 2 lb.) rye bread
Assorted vegetables (for dipping)

Thaw spinach completely. Squeeze or press excess moisture from spinach. Set aside. Combine sour cream, mayonnaise and Knorr soup. Add Worcestershire sauce, water chestnuts and onions. Mix well. Add spinach. Refrigerate for 2 to 3 hours, or overnight. Hollow out rye bread. Cut or tear bread into bite-size pieces. Yield: 3 to 4 cups dip.

Curry Vegetable Dip

Darlene Schmidt

1 c. real mayonnaise
1 tsp. horseradish
1 tsp. onion, minced
1 tsp. curry powder
1 tsp. garlic salt
1/4 tsp. garlic powder
1 tsp. tarragon vinegar

Mix all together. Will keep for weeks if not left out too long. Serve with vegetables.

Vegetable Dip

Darlean Moore

1 c. mayonnaise
1 c. sour cream
5 tsp. dill weed
2 T. Beau Monde (this is a spice)
1 T. parsley
2 1/2 tsp. onion flakes
Fresh vegetables

Combine all ingredients; chill overnight. Serve with fresh vegetables (cauliflower, avocado, raw zucchini, etc.).

Caramel Fruit Dip

Sally Barclay

1/4 c. sugar
3/4 c. packed light brown sugar
1 tsp. pure vanilla extract
8 oz. cream cheese, softened
Fresh fruit, for dipping

Put sugars, vanilla and cream cheese in a blender or food processor and blend until smooth. Serve with a colorful assortment of seasonal fruit, such as apples, pears and strawberries.

I use reduced-fat cream cheese for a healthier dip. Tastes great!

Snacks

Apple-Cinnamon Snack Mix

Nancy Kaltenheuser

3 c. Apple Jacks cereal
2 c. pecan halves
1 c. whole blanched almonds
1 c. chow mein noodles
1/2 c. sugar
1 T. ground cinnamon
1/4 tsp. salt
1 egg white

In a large bowl, combine the cereal, nuts and chow mein noodles. In a small bowl, combine the sugar, cinnamon and salt; stir in egg white. Pour over the cereal mixture and toss to coat. Transfer to a greased 10x15x1-inch baking pan. Bake, uncovered, at 300° for 45 minutes, stirring every 15 minutes.

Bugles Snack

Ardie Roehr

2 boxes Bugles
1 box cheese crackers
1 pkg. fish crackers
1 pkg. oyster crackers
4 c. pretzels
3/4 c. popcorn oil, buttery
1/2 pkg. dry Ranch dressing
1 tsp. lemon pepper
1/4 tsp. garlic powder

Mix crackers in a large bowl. Mix oil, dressing and seasonings together; pour over crackers. Stir well. Enjoy!

Crispix Mix

Jean Lem

1 lg. box Crispix cereal
1 (16 oz.) bag Fritos
1 (10 oz.) pkg. pretzels
1 box Bugles
1 can nuts
1 box mini bits crackers (Ritz) or Goldfish

Mix and pour over the above:

1/2 c. brown sugar
3 tsp. garlic salt
3 tsp. Worcestershire sauce
3 tsp. chili powder
3 tsp. curry powder
3 sticks margarine, melted

Bake at 250° for 1 hour, stirring every 20 minutes.

Caramel Crispix

Michelle Peters

1 box Crispix
6 oz. pecans, chopped
2 c. brown sugar
1/2 c. light Karo syrup
1 c. butter

Put Crispix and pecans together in a brown grocery bag. Mix sugar, syrup and butter together in a saucepan. Bring to a boil; boil 1 minute. Pour the liquid mixture over the Crispix and pecans in the paper bag. Shake well. Microwave 4 minutes, shaking after each minute. Pour into a large bowl to cool. Break up when cooled.

Honey Praline Snack

Lee Anna Klatt

7 c. Crispix
1 c. sm. twisted pretzels
1 c. pecans
1/4 c. margarine
3/4 c. firmly-packed brown sugar
1/4 c. honey
1 tsp. vanilla

Place the first 3 ingredients in a large bowl. Mix the next 3 ingredients in saucepan. Cook for 5 minutes, without stirring. Add vanilla. Pour over cereal mixture and stir until coated. Spread on cookie sheet sprayed with Pam. Bake at 250˚ for 1 hour. Stir every 15 minutes.

This is a real good snack.

Jalapeño Pretzels

Karen Nettleton

45 oz. pretzels
1 tsp. cayenne pepper
2 pkg. Hidden Valley Ranch dressing
2 (12 oz.) pkg. Orville Redenbacher popcorn oil
1 T. jalapeño seasoning
1 tsp. dill weed
1 T. black pepper

Mix together all ingredients, except the pretzels. Pour over pretzels. Bake at 250˚ for 1 hour, stirring every 15 minutes.

Lemon Pepper Pretzels

Carolyn Nading

1 (12 oz.) btl. butter-flavored popcorn oil
1 (15 oz.) pkg. twist pretzels
1 env. ranch dressing mix (dry)
1 T. lemon pepper

Mix dry ingredients together and pour over pretzels. Pour popcorn oil over the other ingredients until well coated. (You might not need to use all 12 ounces of the oil to adequately coat the pretzels.) Mix and turn the ingredients several times while the oil is being absorbed. Store in an airtight container.

Note: *You may want to initially mix the ingredients in a paper bag as it helps absorb the excess oil.*

Praline Pecan Crunch

Mary Kappelmann

1 (16 oz.) pkg. Quaker Squares brown sugar cereal
1 c. pecan halves
1/3 c. light corn syrup
1/3 c. firmly-packed brown sugar
3 T. oleo
1 tsp. vanilla
1/2 tsp. baking soda

Heat the oven to 250°. Spray a 9x13-inch pan with nonstick cooking spray. Combine cereal and pecans in pan; set aside.

In a medium-large microwavable bowl, combine sugar, corn syrup and oleo. Microwave on HIGH for 1 minute and 30 seconds. Stir. Microwave again on HIGH for 30 seconds, or until boiling. Stir vanilla and baking soda into mixture. Pour over cereal and stir to coat mixture evenly. Bake for 1 hour, stirring every 20 minutes. Spread on cookie sheet and cool completely. Break into pieces. Store tightly covered. Yield: 9 cups.

Granola Cereal

Pauline Soderholm

1 (42 oz.) box regular oatmeal
1 (14 oz.) pkg. shredded coconut
1 (16 oz.) pkg. wheat germ
1 (32 oz.) pkg. brown sugar
1/2 c. water
3 c. vegetable oil
4 T. vanilla extract
1 lb. raisins

Mix all ingredients with the exception of vanilla and raisins. This will require a large container, such as a roaster. Bake for 3 hours in a 200° oven until golden brown, stirring every hour. After removing from the oven, sprinkle the vanilla over the cereal. Add raisins and mix well. Refrigerate the cereal in plastic containers.

This cereal keeps well, but does need refrigeration if kept over a period of time, or the oil will cause it to become rancid.

Note: *We use an old aluminum dishpan to bake the cereal.*

He who gives to me teaches me to give.
–Danish Proverb

Blue Cheese-Walnut Wafers

Patty Lariviere,
Oswego, IL

1 (4 oz.) pkg. blue cheese, softened
1/2 c. butter (don't substitute), softened
1 1/4 c. flour
1/8 tsp. salt
1/3 c. finely-chopped walnuts

Process the first 4 ingredients in a food processor until blended, stopping once to scrape down sides. (Mixture will be sticky.) Transfer to a bowl; stir in walnuts. Cover and chill for 5 minutes. Divide dough in half. Shape each portion into an 8-inch log. Wrap in plastic wrap; chill for 1 hour, or until firm. Slice dough into 1/4-inch-thick slices; place on ungreased baking sheets. Bake at 350° for 12 minutes, or until lightly browned. Let cool on wire racks. Store in airtight container. Yield: 4 1/2 dozen.

Excellent snack!

Savory Rye Snacks

Jan Thompson

1 c. sliced green onions
1 c. mayonnaise
1 c. (4 oz.) shredded Monterey Jack cheese
1 c. (4 oz.) mushroom stems & pieces, drained
1/2 c. chopped ripe olives
1 (1 lb.) loaf cocktail rye bread

In a bowl, combine the first 5 ingredients. Spread on bread slices and place on ungreased baking sheets. Bake at 350° for 8 to 10 minutes, or until bubbly. Yield: 4 dozen.

Almond Bark Popcorn

Nancene Wengert

16 c. popped corn
1 pkg. (12 sq.) white almond bark
1 can cashews
1 pkg. almond M&M's

Place popped corn in a brown grocery bag.

Melt almond bark in a double boiler pan and pour over the popcorn. Shake well to coat. Add nuts and M&M's. Spread on waxed paper to set, or until dry to touch. Break into pieces or crumble. Yield: 12 to 16 servings.

Note: *Can be frozen and thawed to serve.*

Oven Caramel Corn

Nancy Kaltenheuser

4 to 6 qt. popped corn
1 c. sugar
1/2 c. butter or margarine (1/4 lb. stick)
1/2 c. dark corn syrup
1/2 tsp. salt
1/2 tsp. vanilla

Turn corn into a shallow roaster (11 x 17 x 2 1/2-inch). In a 1 1/2-quart saucepan, put sugar, butter, corn syrup, salt and vanilla. Cook over medium heat, stirring constantly, until mixture comes to a boil for 5 minutes. Remove from heat; pour over popped corn and stir to coat well. Place in 250° oven for 1 hour, stirring every 15 minutes. Cool; stir occasionally to prevent sticking. Store in a tightly-covered tin or plastic container.

Beverages

Cranberry Punch

Liz Sletten

4 c. cranberry juice
1 c. sugar (scant)
4 c. pineapple juice
1 T. almond extract
2 qt. ginger ale

Combine the first 4 ingredients. Stir until sugar is dissolved. Chill. Add ginger ale just before serving. Yield: 30 servings.

It is clear and colorful—especially nice for Christmas.

Cranberry Christmas Punch

Virginia Anderson

1 (3 oz.) pkg. cherry Jello
1 c. boiling water
3 c. cold water
6 oz. frozen lemonade
1 qt. cranberry juice cocktail
12 oz. ginger ale (1 pt.)

Dissolve Jello in boiling water. Stir all ingredients together, except ginger ale. Chill. Pour over ice in ring in punch bowl. Add ginger ale. Yield: 25 servings.

Party Punch

Ingrid Place

1 (2 liter) btl. 7-Up
4 c. cranberry juice
2 c. apple juice

Mix together. Chill. Make ice cubes or ice ring using 7-Up.

Graduation Punch

Linda D. Johnson

10 pkg. Kool-Aid (any flavor)
10 qt. water (40 c.)
6 c. sugar
3 sm. cans frozen lemonade concentrate
1 (48 oz.) can pineapple juice
2 sm. cans frozen orange juice concentrate
3 (2 liter) btl. 7-Up, ginger ale, or combination

In an extra-large kettle, mix Kool-Aid, water, sugar, lemonade, pineapple juice and orange juice. Pour into plastic container with lid (ice cream pails work well). Freeze. Set out a little while before serving. Add pop. Yield: 150 servings.

Halloween Black Punch

Gayla Moore

1 pkg. orange Kool-Aid
1 pkg. grape Kool-Aid
2 c. sugar
1 qt. water
1 liter ginger ale

Mix the above ingredients and serve over dry ice.

Pineapple Punch

Liz Sletten

1 (48 oz.) can pineapple juice
1 (12 oz.) can Fresca soda
1 T. almond extract

Mix ingredients together. Chill and serve.

Note: These are basic proportions and it can be doubled or tripled, depending on size of punch bowl.

Very refreshing and easy to make and serve.

Quick Punch

Phyllis Poppen

1 pkg. lime Kool-Aid
1 qt. pineapple juice
1 qt. lime sherbet
2 qt. ginger ale

Place Kool-Aid in punch bowl. Add pineapple juice; mix well. Spoon in sherbet. Pour in ginger ale. Yield: 35 cups.

I have used orange Kool-Aid with orange sherbet. Also substitute a large bottle of 7-Up for the ginger ale, if preferred.

Red Punch

Kim Wierson

2 pkg. cherry Kool-Aid
2 c. sugar
2 qt. water
1 (46 oz.) can pineapple juice
2 qt. ginger ale

Mix all ingredients, except for the ginger ale. Freeze in ice cube trays or in small quantities for easier thawing and mixing.

To serve, partially thaw and add 2 quarts of ginger ale.

Note: Ice cube trays can be thawed in the microwave.

Makes a nice, slushy punch.

Strawberry Lemonade

Judy Casperson

4 c. strawberries
1 c. water
1 (6 oz.) can lemonade concentrate, undiluted
2 c. club soda

Put berries, water and lemonade concentrate in blender. Blend well. Fill glasses with ice. Pour syrup into glasses. Top with club soda and stir gently. Yield: 2 quarts.

Yellow Punch

Kim Wierson

4 sm. pkg. lemon Jello
4 c. hot water
4 c. sugar
2 sm. cans frozen orange juice
2 sm. cans frozen lemonade
2 lg. cans pineapple juice
1 gal. water
1 1/2 oz. almond extract

Dissolve Jello and sugar in hot water. Add remaining ingredients. Freeze until ready to use (a few days). Takes about 6 hours to thaw. Makes a slushy punch.

Wedding Punch

Joanne Fredericksen

2 c. sugar
4 c. water
2 sm.-size pkg. unsweetened Kool-Aid (any flavor for the color you desire)
6 oz. frozen lemonade (do not dilute)
1 (46 oz.) can pineapple juice, chilled
4 c. ginger ale, chilled
4 c. 7-Up, chilled

Combine sugar and water in pan. Heat until sugar is completely dissolved. Chill. In a punch bowl, combine the sugar water and Kool-Aid. Stir until well mixed. Add the frozen lemonade and stir until well blended. Add the pineapple juice. This can be premixed up to this point and stored in the refrigerator.

When ready to serve the punch, add the ginger ale and 7-Up. Yield: 50 punch cups or about 150 ounces of punch.

Orange Julius

Lindsay Peters

10 to 12 c. ice, crushed
1/4 c. sugar
1 (6 oz.) can frozen orange juice
1 T. vanilla
3/4 c. milk
1 c. water (opt. if want beverage less slushy), or 4 oz. Bacardi rum (opt.)
1 scoop vanilla ice cream (opt.)

Crush ice in blender; add sugar, orange juice, vanilla and milk. Blend until desired thickness. May require some stirring. Yield: 4 servings.

Note: *For added thickness, add more ice or ice cream. May not need milk or vanilla if you add vanilla ice cream. Leftovers will save in the freezer. Italian ice may be substituted. May substitute other flavors of frozen concentrated juices.*

Frozen Banana-Pineapple Cups

Alice Fardal

3 c. water
2 2/3 c. mashed ripe bananas (5 to 6 med.)
1 1/2 c. sugar
1 (20 oz.) can crushed pineapple, undrained
1 (6 oz.) can frozen orange juice concentrate, thawed

In a 2-quart freezer container, combine all ingredients. Mix well. Cover and freeze for 5 hours, or overnight. Remove from freezer 15 minutes before serving. Spoon into cups. Yield: 9 to 12 servings.

Fruit Slush

Marta Burkgren

1 (6 oz.) can frozen orange juice
1 juice can of water
1 (16 oz.) can chunk pineapple
3/4 c. sugar (less if fruit is sweet)
1 can cherry 7-Up
Juice of 1/2 lemon
4 lg. bananas
White grapes
Red grapes
Strawberries
Any fruit in season, or canned fruit to taste

Mix all ingredients in a large bowl. Pour into 18 individual serving cups. Freeze. Remove from freezer approximately 2 hours before serving, so that it will thaw to a slush.

Red Slush

Marge Maakestad

1 pkg. cherry Kool-Aid
1 pkg. strawberry Kool-Aid
1 (6 oz.) can frozen orange juice
1 (6 oz.) can lemonade (frozen)
2 c. sugar
3 qt. water

Mix ingredients. Stir in freezer once an hour, until frozen, so it freezes in crystals instead of chunks. When frozen, thaw until slushy. Add 1 quart or more of Squirt.

Kids enjoy!

Rhubarb Slush

Carolyn Ahlstrom

8 c. diced rhubarb
2 qt. water
3 c. sugar
1/2 c. lemon juice
1 (3 oz.) pkg. strawberry Jello
7-Up or similar carbonated beverage

Cook the first 4 ingredients until tender. Strain. While still hot, add Jello. Freeze in plastic container until solid. To serve, fill glass 1/2-full of slush and fill with carbonated beverage. Stir.

Slushy Punch

Helene Adams

12 oz. orange juice concentrate
12 oz. lemonade concentrate
4 qt. water
1 lg. can pineapple juice
3 1/2 c. sugar
3 pkg. Kook-Aide (color of choice)
Ginger ale

Mix together and freeze, stirring every few hours. Freeze in 2 (5-quart) ice cream containers.

At time of serving, mix in ginger ale and punch, using equal portions.

Peachy Malted Milk

Judy Casperson

2 lg. peaches, peeled & pitted, or 1 1/2 c. frozen peach slices
1 c. milk
1 T. malted milk powder
1 T. honey
1 c. no-fat vanilla ice cream or frozen yogurt

Cut and peel peaches. Put into blender with the rest of the ingredients. Blend until smooth. Serve immediately. Yield: 2 generous servings.

Honey-Raspberry Iced Tea

Diane Nelson

2 c. freshly-brewed black tea
2 to 4 T. honey
2 c. cranberry-raspberry juice

Combine hot tea and honey, stirring with wire whisk until honey is mixed in completely. Combine with cranberry-raspberry juice in covered container. Chill until ready to serve. (May need to stir or shake before serving.) Serve over ice. Yield: 4 servings.

If desired, freeze raspberries in ice cube trays and use for tea.

Homemade Root Beer

Jeanne Stewart

4 gal. water
1 (2 oz.) btl. root beer concentrate
4 lb. sugar
5 lb. dry ice (do not touch with hands—see not below)

Mix 1 gallon water, root beer concentrate, sugar and dry ice in a 10-gallon Igloo drink container with a tight-fitting lid. Leave lid on container and let stand until drink inside quits "boiling". Be sure that all of the dry Ice is gone, as this is a sign that carbonation is complete. Add remaining 3 gallons of water and stir.

Note: Do not touch the dry ice with bare hands—it can cause burns. Use ice tongs instead. The local HyVee grocery store carries dry ice.

Cranberry Glogg

Judy Casperson

4 c. white grape juice
4 c. cranberry juice
8 whole cloves
1 piece fresh ginger (1" square), peeled
2 (3") cinnamon sticks
1/4 to 1/2 c. sugar

The night before, combine juices, cloves, ginger and cinnamon sticks. Before serving, stir in sugar to taste and heat to serving temperature (150° to 170°), just below simmering. Ladle into cups. Yield: 10 (6-ounce) servings.

I combine all of the ingredients the night before and then just run it through an electric percolator that's just used for "cider-like" drinks.

Hot Fruit Punch

Darlene Schmidt

6 oz. black cherry Jello
6 oz. lemon Jello
8 c. boiling water
8 c. apple juice
4 c. pineapple juice

Dissolve the Jello in the boiling water. Add the juices and heat. Serve hot.

Note: Be sure to just heat the punch; do not boil.

When my children were still at home, they used to ask for this when they had bad colds.

Hot Spiced Cider

Cheryl Langston

4 c. apple cider
4 c. cranberry juice
1/4 tsp. ground cloves
1/4 c. brown sugar
2 sticks cinnamon

Combine ingredients and warm over the stove, in the microwave, or in an electric coffeepot.

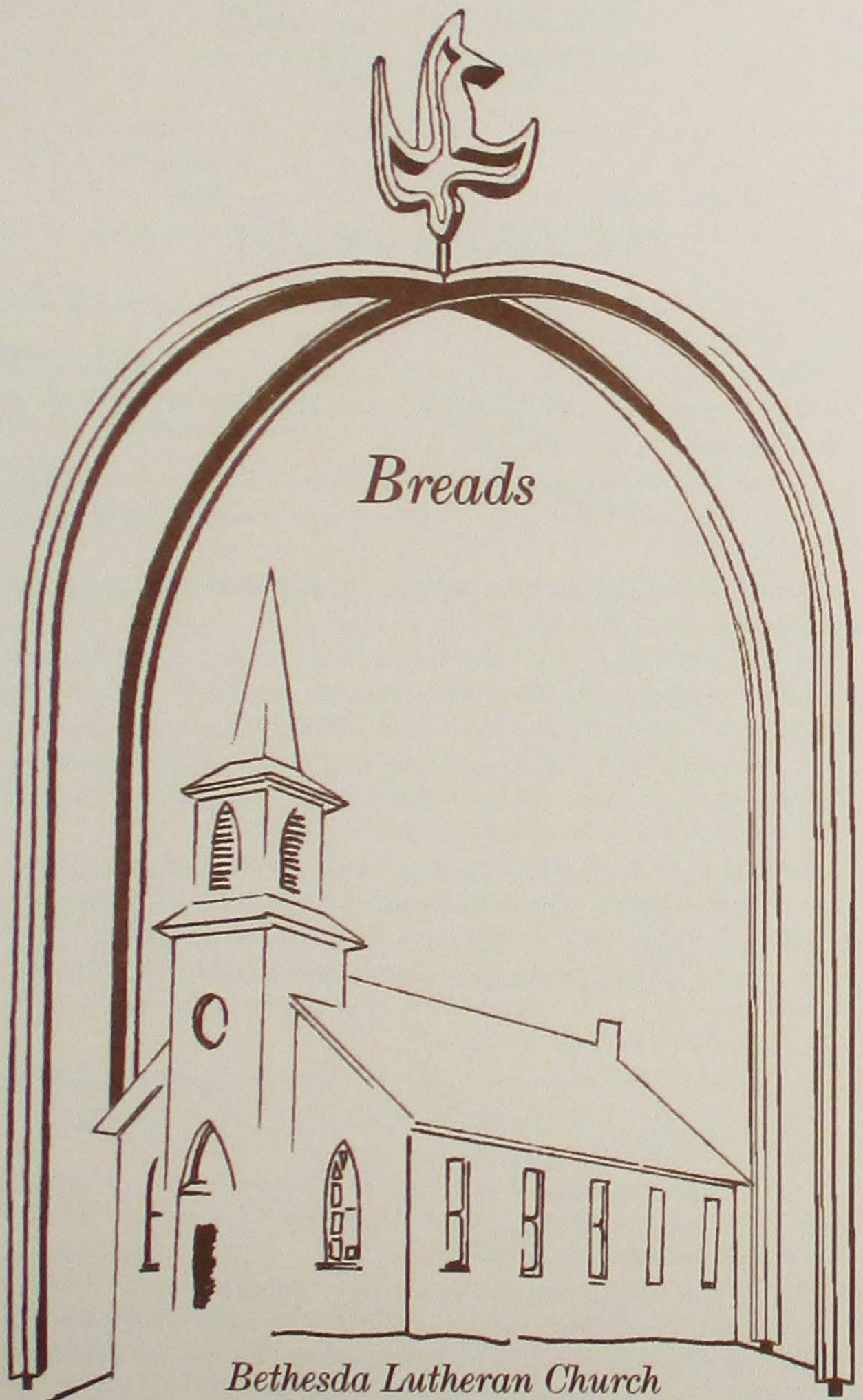
Tanzanian Tea

Eileen Klonglan

4 c. water
4 T. black tea
1 T. cardamom
4 cinnamon sticks
1/4 c. sugar
4 c. milk

In a large pot or saucepan, boil the water, tea, cardamom, cinnamon sticks and sugar. Strain. Stir in milk and heat. Yield: 8 servings.

Breads



Bethesda Lutheran Church
at Oak and Second Streets
(original sketch of church by Glenn Connor)

Resurrection Cookies

(to do Saturday night before Easter Sunday)

1 c. whole pecans	1 tsp. vinegar	3 egg whites
pinch of salt	1 c. sugar	zipper bag
wooden spoon	tape	Bible
waxed paper	cookie sheet	mixer & bowl

Preheat oven to 300° (this is important - don't wait until you're half done with the recipe!).

Place pecans in zipper bag and let children beat them with the wooden spoon to break into small pieces. Explain that after Jesus was arrested He was beaten by the Roman soldiers. Read John 19:1-3.

Let each child smell the vinegar. Put 1 tsp. vinegar into mixing bowl. Explain that when Jesus was thirsty on the cross, he was given vinegar to drink. Read John 19:28-30.

Add egg whites to vinegar. Eggs represent life. Explain that Jesus gave His life to give us life. Read John 10:10-11.

Sprinkle a little salt into each child's hand. Let them taste it and brush the rest into the bowl. Explain that this represents the salty tears shed by Jesus' followers, and the bitterness of our own sin. Read Luke 23:27.

So far the ingredients are not very appetizing. Add 1 c. sugar. Explain that the sweetest part of the story is that Jesus died because He loves us. He wants us to know and belong to Him. Read Ps. 34:8 and John 3:16.

Beat with a mixer on high speed for 11 to 15 minutes until stiff peaks are formed. Explain that the color white represents the purity in God's eyes of those whose sins have been cleansed by Jesus. Read Isaiah 1:18 and John 3:1-3.

Fold in broken nuts. Drop by teaspoons onto waxed- paper -covered cookie sheet. Explain that each mound represents the rocky tomb where Jesus' body was laid. Read Matt. 27:57-60.

Put the cookie sheet in the oven, close the door and turn the oven OFF.

Give each child a piece of tape and seal the oven door. Explain that Jesus' tomb was sealed. Read Matt. 27:65-66.

GO TO BED! Explain to the children that they may feel sad to leave the cookies in the oven overnight. Jesus' followers were in despair when the tomb was sealed. Read John 16:20 and 22.

On Easter morning, open the oven and give everyone a cookie. Notice the cracked surface and take a bite. The cookies are hollow! On the first Easter, Jesus' followers were amazed to find the tomb open and empty. Read Matt. 28:1-9.

HE HAS RISEN! HALLELUJAH!

Breads

Yeast Breads

Dinner Rolls

Robert Rust

4 c. bread flour (can use 1/2 white & 1/2 whole wheat)
1/4 c. sugar
1 tsp. salt
1 pkg. active dry yeast
1/4 c. butter
1/4 c. lard
1 c. milk
3 eggs, beaten

Mix flour, sugar, salt and yeast together. Cut in butter and lard as for a pie crust. A food processor works well for this. Combine milk and eggs; mix into flour to form a soft dough. Knead the dough until smooth and elastic. Place dough in a greased bowl; cover with plastic and set in refrigerator overnight. The next day, knead dough a few times; roll out and form into rolls of desired shape. Place on pans; cover and let rise until about double in size. Bake in a 350˚ oven until nicely browned, about 20 minutes. Yield: about 2 dozen rolls.

This recipe came from an old friend of my parents. In spite of the fact that it dates back over 100 years, it adapts well to making in a food processor. If using a food processor, you can complete the entire mixing and kneading process in the food processor following the manufacturer's instructions for bread making.

Lois' Yeast Rolls

Diane Nelson

1/2 c. shortening, margarine or butter
1/2 c. sugar
1 T. salt
2 c. boiling water
2/3 c. nonfat dry milk powder
1/2 c. warm water (105˚ to 115˚)
2 pkg. active dry yeast
4 eggs, slightly beaten
10 to 11 c. all-purpose flour

In large bowl, combine shortening, sugar, salt and boiling water, stirring until shortening melts. Stir in milk powder. Dissolve yeast in warm water; stir into shortening mixture. Beat in eggs. Beat in flour; knead about 5 minutes. Cover; let rise until double, 1 1/2 hours. Shape into dinner rolls or cinnamon rolls and place in greased pans. Let rise for 30 to 45 minutes. Bake in 400˚ oven for 15 to 20 minutes. Yield: 3 dozen rolls.

Note: *Can substitute up to 5 cups whole wheat flour for all-purpose flour.*

Mom's White Bread

Nadine Dobbe

Water
1 tsp. sugar
2 pkg. dry yeast
3 c. warm water
1/4 c. sugar
1/4 c. shortening
9 c. flour, divided
Shortening (to grease pans)

Fill medium (8 to 12 ounce) glass 1/2-full of very warm water. Add 1 teaspoon sugar and dry yeast; stir. Let rise to near top of glass, not run over. In large bowl, put 3 cups warm water, 1/4 cup sugar and shortening; stir and break up shortening. When yeast has risen, add to bowl; stir. Add 3 cups of the flour; stir. Add 1 1/2 cups flour; stir rapidly until batter bubbles. Add 1 1/2 cups flour; mix. Add last 3 cups of flour slowly, mixing in as you go. Use hands when dough becomes too stiff for a spoon. Knead until dough is not sticky, adding a little more flour, if needed. Cover with a cotton towel; let rise. Rising time will vary depending on temperature and humidity, but estimate about 1 1/2 hours, or until dough rises to top of bowl. Punch down; divide dough into 3 loaves (lightly greasing your hands with shortening makes this part much easier). Knead, stretch and "spank" each loaf into shape. Place in greased loaf pans, or on a greased cookie sheet. Cover; let rise at least to top of pan. Bake for 15 minutes at 375˚. Reduce heat to 350˚ and bake 25 minutes more. Remove from oven and remove loaves from pans immediately. Brush loaves with shortening and love. Cover with cotton dish towel to cool. Store cooled loaves in an airtight container. Yield: 3 loaves.

Note: *To make 6 loaves, double all ingredients except yeast; increase yeast to 3 packages. Sometimes Mom would use water that she had boiled potatoes in for the water in this recipe.*

Nothing smelled and tasted better than Mom's bread fresh out of the oven. When all of us were home, Mom made 6 loaves every third day to keep up! When a new batch came out of the oven, everyone wanted the warm, soft heel from the first new loaf. I loved to watch and help Mom make bread. My favorite part was t knead, stretch and "spank" the loaves into shape for placing in the bread pans.

The afternoon knows what the morning never suspected.
– Swedish Proverb

Oatmeal Bread

Cheryl Langston

2 c. boiling water
1 c. oatmeal
1 T. butter, melted
1 T. shortening, melted
1 c. brown sugar
1 1/2 tsp. salt
1 pkg. yeast
1/4 c. warm water
5 1/2 c. flour (approx.)
Butter

Combine the first 6 ingredients; let cool. Dissolve 1 package yeast in 1/4 cup warm water; let rise. Add to oatmeal mixture. Gradually add 5 1/2 cups flour; knead well. Let rise. Put into loaf pans, or shape into buns and let rise again. Bake loaves approximately 1 hour, or buns 15 to 17 minutes at 350˚. Bathe tops in butter.

Oatmeal Molasses Bread

Lynn Olson

4 1/2 to 5 c. unbleached flour, divided
1 c. old-fashioned rolled oats
2 pkg. active dry yeast
2 tsp. salt
2 1/4 c. skim milk
1/4 c. molasses
2 T. butter

In large mixer bowl, combine 3 cups of the flour, rolled oats, yeast and salt. In small saucepan, heat milk, molasses and butter until just warm, stirring until butter almost melts. Add to dry ingredients in mixer bowl. Beat at low speed with electric mixer 1/2 minute, scraping sides of bowl constantly. Beat 3 minutes at high speed. By hand, stir in enough of the remaining flour to make a soft dough. Turn out onto floured surface. Knead until smooth, 4 to 5 minutes. Place in greased bowl. Turn once to grease surface. Cover with towel or plastic wrap; let rise until double, about 45 minutes. Punch dough down; divide in half. Cover; let rest 10 minutes. Shape into 2 loaves; place in 2 greased loaf pans. Cover; let rise until double, about 30 minutes. Brush tops with melted butter and sprinkle with additional rolled oats, if desired. Bake at 375˚ for 35 to 40 minutes. Cover with foil after 20 minutes to prevent over-browning.

I have been making this bread for 30 years and everyone loves it.

Quick-as-a-Mix Breadsticks

Naomi Grindeland

1 pkg. dry yeast
1/4 c. warm water
1/2 c. warm milk
1 T. softened butter
1 1/4 c. flour
1 T. sugar
1/2 tsp. salt
1/2 c. flour
1 egg white, slightly beaten
1 T. water

Dissolve yeast in warm water; let set 5 minutes. In a large bowl, mix milk and butter, then add 1 1/4 cups flour mixed with sugar and salt. Stir with wooden spoon until smooth. Add remaining 1/2 cup flour; stir vigorously 30 strokes, or until flour is incorporated. Cover; let rise in warm place about 15 minutes. Stir down batter 30 strokes again. Using approximately 2 tablespoons for each breadstick, roll out on floured board to form a stick. Put on a baking sheet that has been sprayed with nonstick spray. Brush with egg wash (egg white and water whisked together). Bake at 375˚ for about 15 to 17 minutes. Yield: 1 dozen.

You can sprinkle breadsticks with cracked black pepper, sesame seeds or poppy seeds. I usually leave them plain.

Our grandchildren love to help make these.

Really Delicious Rolls

Pauline Soderholm

2 T. dry yeast
1/2 c. warm water
2 c. milk, scalded
1 c. Crisco shortening
1 c. sugar
6 eggs, beaten
2 tsp. salt
9 to 10 c. flour

Dissolve yeast in warm water. Add 1/2 teaspoon sugar; set aside. Add shortening to scalded milk; cool to approximately 110˚. Add sugar, yeast, eggs and salt. Add 5 to 6 cups flour; mix with doughmaker for 3 minutes. Continue to beat in flour until it leaves sides of bowl. Turn on floured surface; let rest for 5 to 10 minutes. Knead until of desired consistency (10 minutes). Place dough in greased bowl, turning once to grease top. Refrigerate overnight, if desired.

Let dough rise until double in bulk. Cut off 1 pound of dough and roll into a 12-inch round. With fingers, dab some water in the center and brush butter around. Cut with pizza cutter into 12 pie-shaped pieces. Roll each piece, starting with the wide end; pinch to seal. Place 12 rolls on large cookie sheet, cover with cloth and let rise until double. Bake at 350˚ for 12 to 15 minutes. Yield: 6 dozen rolls.

Note: Do not substitute margarine. Because of the water content in the margarine, the dough will be sticky and will not rise properly.

You may use this dough for your desired shape of rolls. I have a professional-sized mixer, which will accommodate 10 cups of flour and do all the kneading with the doughmaker.

They are a favorite of our children and grandchildren. When we send rolls home with families, they usually do not make it to their home, as the kids eat them without butter.

Rye Bread for Breadmaker

Kendra Gustafson

1 c. water
1 T. molasses
4 T. softened margarine
1 tsp. vinegar
1/4 c. brown sugar
1 tsp. salt
2 T. powdered milk
2 c. bread flour
2/3 c. rye flour
1 3/4 tsp. dry yeast

Measure ingredients into breadmaker pan in order listed. Do not stir. Use 2:30 time setting.

Yeast Rolls

Freda DeWitt

3 pkg. yeast
1/2 c. water
1 T. + 1/2 c. sugar
1 1/2 c. milk
1/2 c. oleo
3 eggs, beaten
1 tsp. salt
7 to 8 c. flour

Soften yeast in water and 1 tablespoon sugar; set aside. Place milk, oleo and 1/2 cup sugar into saucepan; heat to 110˚. Cool slightly. Add eggs, yeast mixture and salt. Gradually beat in flour to soft-dough stage. Place on floured surface to knead in rest of flour to a smooth ball. Avoid adding too much flour. Return to greased bowl to double in bulk. Cover and put in warm place. Punch down; knead again and return to bowl for second rising. Make rolls of choice; allow to rise again. Bake in 350˚ oven until golden brown. Yield: approximately 2 (11x15-inch) pans.

Good cinnamon roll dough!

"No God - No Peace. Know God - Know Peace."

Indian Bread

Emily Morris

1 c. scalded milk
1/2 c. butter
1/2 c. honey
1 T. salt
1 c. rolled oats
1 c. stone-ground rye flour
1/2 c. rye flour
1/2 c. cornmeal
1 c. warm water
2 pkg. yeast
3 c. flour

Warm milk until scalded; add butter, honey and salt. Pour into bowl of rolled oats, stone-ground rye flour, rye flour and cornmeal; mix well. Let cool. Meanwhile, add packages of yeast to warm water; wait 5 to 10 minutes to soften. Mix yeast with above ingredients; add the remaining flour. Knead 8 to 10 minutes; let rise until double in size, about 1 to 1 1/2 hours. Punch down and fold edges to center. Divide dough in half, let rest 10 minutes, shape into loaves and let rise 45 to 60 minutes. Bake at 375˚ for 35 to 45 minutes. Brush top with melted butter; let cool.

This origin of this recipe is uncertain. My grandmother copied this at a 4-H demonstration nearly 30 years ago. The 4-H'er obtained the recipe from an Indian Heritage Day at the Waubonsie State Park near Hamburg, Iowa. I took this bread to Iowa State Fair and got a Blue Ribbon.

Whole Wheat Bread

Louis Banitt

1 1/4 c. high-gluten white flour, divided
11 oz. warm water, divided
2 tsp. yeast, divided
1/4 c. sour cream
1/8 c. honey
1 1/2 c. whole wheat flour
1/4 c. rye flour
2 T. gluten
1 tsp. salt

Use bread machine to mix. Mix briefly 3/4 cup high-gluten flour, 4 ounces water and 1 teaspoon yeast; allow to work overnight, or at least several hours. Add remaining 7 ounces water, sour cream and honey to mixture. Mix together remaining flours, gluten, salt and yeast. Add to first mixture; knead until dough is smooth, elastic and sticky. Let rise 1 hour. Knead again briefly. Form into a ball; place on parchment or cornmeal. Let rise until nearly doubled. Bake at 350˚ to 375˚ for 40 minutes. Yield: 2-pound loaf.

Dough will puddle (flatten) when placed for final rise.

Crusty Honey Whole Wheat Bread

Pauline Sonderholm

1 c. milk
1 c. water
1/2 c. honey
3 T. butter or margarine
3 1/2 c. all-purpose flour, divided
2 1/2 c. whole wheat flour, divided
2 pkg. (1/4 oz.) dry yeast
1 egg
1 T. salt

Heat milk, water, honey and butter to 120˚. Assemble doughmaker. In large mixer bowl, combine 2 cups all-purpose flour, 1 cup whole wheat flour, yeast, egg, salt and warmed milk mixture. Mix with doughmaker at highest speed for 3 minutes. Add remaining whole wheat flour and all-purpose flour; continue kneading 3 more minutes. If dough is sticky, knead in enough all-purpose flour to form a stiff dough. Place dough in a greased bowl, turning once to grease top. Cover; let rise in a warm place until doubled, about 1 hour. Punch down and divide into 2 equal parts. Shape into loaves; place in 2 greased 5x9x3-inch pans. Cover; let rise in warm place until doubled, about 1 1/2 hours. Bake in preheated 375˚ oven 10 minutes. Reduce heat to 350˚ and continue to bake 30 to 40 minutes. Remove from pans and cool on wire rack. Yield: 2 loaves.

100% Whole Wheat Bread

Sylvia McCormick

2 1/2 tsp. instant yeast, or 1 pkt. active dry yeast, dissolved in 2 T. warm water
1 1/3 c. warm water (115˚)
1/4 c. vegetable oil
1/4 c. honey, molasses or maple syrup
3 1/2 c. whole wheat flour (approx.)
1/4 c. flax seed meal

Dissolve yeast in 2 tablespoons warm water; let rest 5 minutes. In large bowl, mix warm water, vegetable oil and sweetener. Add yeast mixture. Add flour and flax seed meal; stir until dough starts to leave sides of bowl. Turn out on board and knead for 6 to 8 minutes, or until smooth and elastic. Shape into loaf and place in greased 5x9x3-inch loaf pan. Cover; let rise about 1 hour. While dough is rising, preheat oven to 400˚. Bake loaf about 30 minutes, or until top is golden brown. Let cool on wire rack. Yield: 1 loaf.

Wheat Germ Bread

Ruth Harris

1 pkg. dry yeast
1/4 c. warm water
1 T. sugar
2 T. sugar
1 can skimmed evaporated milk
1 tsp. salt
2 T. salad oil
2 c. unsifted flour
1/2 c. unsweetened wheat germ
2 c. flour
Butter

Dissolve yeast in warm water. Add 1 tablespoon sugar; let stand until bubbly. In a large mixing bowl, combine 2 tablespoons sugar, evaporated milk, salt, salad oil, 2 cups flour and wheat germ; mix well. Add the yeast mixture and 2 more cups flour; mix well. Grease 2 (1-pound) coffee cans; put half of the dough in each. Grease lids and put tight on cans. When the lids pop off, bake at 325° for 45 minutes. Let cool in cans for 10 minutes. Butter loaves well after you remove from cans. Yield: 2 loaves.

This was a recipe from my sister-in-law and is a favorite because the bread is so good toasted, if you have any left.

Cinnamon Rolls

Edna Bachman

1 1/2 c. warm water
1 pkg. Red Star quick-rising yeast
1 pkg. yellow Jiffy cake mix
Flour, to make firm dough

FILLING:
1 stick oleo or butter (room temp.)
1/3 c. sugar
3 T. cinnamon

In large bowl, combine water, yeast, cake mix and enough flour to make firm dough. You will have to knead in part of the flour to make it firm and not sticky. Place in greased bowl; let rise until doubled in size. Punch down; let rise again. Roll out on floured counter to 8x16-inch rectangle. Spread with filling. Starting on long side, roll up and seal edges. Cut in 1 1/2-inch slices. (I use a scissors.) Place in greased baking pan, 9x13 inches. Let rise, then bake at 375° about 20 minutes, or until light brown.

When cool, drizzle with powdered sugar icing.

Cinnamon Rolls

Alice Sorenson

1/2 c. butter
1/4 c. sugar
1 tsp. salt
1 egg
2 c. flour
1 (1/4 oz.) pkg. quick-rise yeast
1 c. hot water (120˚)
1 3/4 c. flour

FILLING:
3 T. butter, melted
1 c. sugar
2 T. cinnamon

FROSTING:
1 1/4 c. powdered sugar
1/4 tsp. vanilla
1 to 2 T. milk

Cream the butter, sugar and salt using an electric mixer. Stir in egg; add 2 cups flour and yeast. Pour hot water in all at once; mix. Gradually add 1 3/4 cups flour to make a soft dough. Knead 5 minutes on lightly-floured surface. Place dough in a greased bowl. Cover; let rise until double, about 40 to 60 minutes. Punch down and roll out dough to a 10x18-inch rectangle.

Filling: Brush dough with melted butter. Mix sugar and cinnamon together and sprinkle the entire amount evenly over dough. Roll up from long side. Seal edges. Cut roll into 12 slices. Grease 3 (8-inch) square pans; place 4 rolls per pan, cut-side up. Cover; let rise about 1 hour, until double. Bake at 350˚ for 16 to 18 minutes. Let cool

Frosting: Mix powdered sugar, vanilla and enough milk to make icing of pouring consistency; spread over cooled rolls.

Coffeecake

Emily Morris

3/4 c. milk
1/3 c. sugar
1 tsp. salt
1/2 stick butter (1/4 c.)
1/4 c. warm water
3 tsp. yeast
1 tsp. sugar
1/2 c. raisins
1/4 c. warm water
3 c. flour
1 egg, beaten
1 tsp. vanilla
Dash of nutmeg
Melted butter
Sugar
Cinnamon

Warm milk and add to bowl of sugar, salt and butter; let cool a bit. Mix 1/4 cup warm water with yeast and 1 teaspoon sugar. Mix raisins in 1/4 cup warm water so they will become softer. Sift flour; put half of the flour into the milk mixture. Mix on low speed; add beaten egg. Next, add vanilla and a dash of nutmeg. When well mixed, add yeast mixture and remaining flour to the rest of ingredients. Finally, the raisins should be added to mixture. Knead dough on a flour surface for approximately 5 minutes. Place dough into a greased bowl; let rise until double in size. Mix with a spoon; let rise again until double in size. Place dough into a greased 9-inch round cake pan; brush melted butter on top of dough, followed by sprinkling a mixture of sugar and cinnamon. Let rise one last time until double in size. Bake for 25 minutes at 350˚. Let cool; remove from pan.

This recipe was my Great-Grandmother's that came from Germany. I made it for the Story County Fair and got a Blue Ribbon.

Orange-Swirl Coffeecake Strips

Ruth Jensen

2 pkg. yeast
1/4 c. warm water
3/4 c. milk, scalded
1/3 c. sugar
1 tsp. salt
3 tsp. grated orange rind
2 eggs, beaten
4 1/2 c. flour
1 T. butter, softened
1/2 c. almonds, finely chopped

Dissolve yeast in warm water. Cool scalded milk for 5 minutes, then add sugar, salt, orange rind, eggs and softened yeast; mix well. Stir in flour until well blended. Cover dough; allow to rise until double in bulk. Roll dough on lightly-floured surface into 10x24-inch rectangle. Spread half of the surface with butter and chopped almonds. Fold remaining half of dough over top. Cut into 1-inch strips; twist 3 times. Arrange on greased cookie sheet. Bake at 350˚ for 15 to 18 minutes, until lightly browned.

Sweet Rolls

Phyllis Soderstrum

2 pkg. yeast
1/3 c. lukewarm water
2 c. milk, scalded
1/2 c. shortening
3/4 c. sugar
2 tsp. salt
2 eggs, beaten
6 c. flour
Melted butter
Cinnamon
Sugar

Add 2 packages yeast to 1/3 cup warm water; set aside. To scalded milk, add shortening, sugar and salt; cool to lukewarm. Add yeast mixture to milk. Then add eggs and 2 cups flour; beat well at medium speed for 2 minutes. With a spoon, add about 3 to 4 cups flour. Turn out on a floured board; knead for about 5 minutes, until the dough has a satin-like texture. Put dough in a greased bowl; cover and let stand in a warm place until double in bulk, 1 to 1 1/2 hours. Divide dough in half. Put on a floured board; roll out with a rolling pin to about 1/2-inch thickness. Cut dough into strips about 6-inches long and 1-inch wide. Dip in melted butter and then in a mixture of cinnamon and sugar. Tie a knot and put on a greased jellyroll pan. Let rolls double in size. Bake at 400° for 10 to 12 minutes. Yield: approximately 3 dozen rolls.

Old-Fashioned Drop Doughnuts

Naomi Grindeland

1/2 c. warm water
2 pkg. yeast
1/2 c. sugar
1 tsp. salt
1/2 tsp. nutmeg
1/3 c. shortening
2 eggs
3/4 c. lukewarm milk
4 c. flour
Raisins (opt.)

GLAZE:
4 c. powdered sugar
1/2 c. milk
1 tsp. vanilla

Soak yeast in water 5 minutes. In a mixing bowl, combine sugar, salt, nutmeg, shortening, eggs, milk, yeast mixture and 2 cups flour. Beat 2 minutes with electric mixer, using medium speed. Add remaining flour. Beat with wooden spoon 2 minutes more. If you add raisins, do it at this time. Let stand 45 minutes. Drop by spoonfuls of batter into deep 385° grease. I use solid Crisco. When brown, turn and bake on other side. Drain on paper towels.

Mix glaze ingredients and spread over doughnuts while warm.

I made this a lot for the kids for their afternoon snack when they would come from school. These are the best, if eaten right away.

German Christmas Stollen

Robert Rust

1/2 pkg. golden raisins
1/2 pkg. dried currants
1/2 c. dark rum
2 c. milk
1 1/3 c. shortening (1/2 lard & 1/2 butter, or all butter)
2 tsp. salt
1 c. sugar
8 c. all-purpose flour
2 T. active dry yeast (softened in 1/2 c. warm water)
4 eggs, beaten
Grated rind of 1 lemon
2 tsp. vanilla extract
8 oz. candied lemon peel
8 oz. candied orange peel
1 c. blanched, slivered almonds
Confectioners' sugar

Soak raisins and currants in rum overnight. Heat milk with shortening to 100°. Add salt and sugar. Mix in 2 cups flour and yeast. Allow to stand until bubbly. Place in mixing bowl. Add beaten eggs, lemon rind, vanilla and balance of flour; mix thoroughly. Turn out onto a board; knead until elastic, adding more flour, if needed. Knead in raisins, currants, candied peel and almonds. Place in a greased bowl; cover and let rise in a warm place until doubled in bulk. Punch down; let dough rest 10 minutes. Form into 4 ovals about 10-inches long. Fold over lengthwise to form a loaf similar to a Parker House roll. Let loaves rise in warm place until double in bulk. Bake in 350° oven about 45 minutes, until nicely browned. Allow to cool. Dust with confectioners' sugar just before slicing and serving. Yield: 4 medium-size loaves.

Stollen will keep 2 weeks or more in a plastic bag stored in a cool place.

Quick Breads

Apricot Bread

Thelma Riskedahl

1 c. apricots
1/2 c. orange juice
2 T. softened butter
1 c. sugar
1 egg
1 tsp. salt (or less)
1/4 c. water
Drained orange juice from apricots
2 c. sifted flour
1/2 tsp. baking soda
1 1/2 tsp. baking powder
1/2 c. pecans

Soak apricots in warm water 30 minutes; drain, chop in pieces and soak in 1/2 cup orange juice. Blend butter, sugar and egg. Add 1/4 cup water, drained orange juice from apricots, flour, baking soda, baking powder and salt. Lastly add apricots and pecans. Pour batter into 1 large loaf pan or 3 miniature loaf pans (greased). Let stand 20 minutes before baking. Bake 55 to 60 minutes at 350° (less time if using small loaf pans). Cool 5 minutes after removing from oven. Loosen and turn out on rack.

Banana Bread

Jan Hallauer

1 1/2 c. sugar
1/2 c. butter
2 eggs, beaten
4 T. buttermilk
2 c. flour
1 tsp. salt
1 tsp. baking soda
3 bananas, mashed
1/2 c. pecans or walnuts
Sugar

Combine ingredients. Go heavy on pecans or walnuts. Pour into a 5x9-inch loaf pan sprayed with Pam. Sprinkle top with sugar. Bake at 350˚ for 1 hour and 25 minutes, or until center of loaf tests done with a toothpick. Cool for a couple minutes; turn out onto a wire rack.

Banana Bread

Marlys A. Hartman

1/2 c. shortening (margarine)
1 c. sugar
2 eggs
3 lg. ripe bananas, mashed
1 tsp. lemon juice
2 c. flour
1/2 tsp. salt
1/2 tsp. baking powder
1/2 tsp. baking soda
1 T. sour milk (add a little lemon juice to milk)

Mix all ingredients. Pour into either 1 large loaf pan, 2 medium loaf pans or 3 small loaf pans. Bake at 350˚ for 40 to 45 minutes, until toothpick comes out clean.

Banana Bread

Hazel Houge

1/2 c. butter (no substitute)
1 c. sugar
2 eggs
2 c. flour
1 tsp. baking soda
Pinch of salt
5 ripe bananas, mashed
1/2 c. nuts (opt.)

In mixing bowl, cream the butter and sugar. Add eggs; beat well. Sift flour, baking soda and salt together; mix in. Add bananas. Add nuts, if desired. Bake at 350˚ for 45 minutes.

Banana Tea Bread

Lynn Nehls,
Ingrid Place

1 3/4 c. flour
2 tsp. baking powder
1/4 tsp. baking soda
1/2 tsp. salt
1/3 c. shortening
2/3 c. sugar
2 eggs, beaten
1 c. bananas, mashed (2 to 3 bananas)

Combine dry ingredients; set aside. Cream the shortening and sugar. Add eggs and mashed bananas. Mix in dry ingredients. (May add 1/2 cup nuts, 1/2 cup chocolate miniature chips or 1 tablespoon poppy seeds.) Pour into greased loaf pan or muffin tins. Bake for 45 to 60 minutes at 350˚. Yield: 1 loaf or 12 muffins.

Banana Bread

Phyllis Soderstrum

1/2 c. margarine
1 c. sugar
2 eggs
1 1/2 c. mashed bananas
1 tsp. lemon juice
2 c. flour
1 1/2 tsp. baking powder
3/4 tsp. baking soda
1/4 c. sour cream or plain yogurt
1/2 c. chopped walnuts (opt.)

Cream together margarine and sugar. Add eggs, one at a time, beating well after each. Combine bananas and lemon juice. Add to the sugar mixture. Sift together the dry ingredients; add to creamed mixture alternately with sour cream. Bake in 375˚ oven for 45 minutes, or until done. Yield: 1 large loaf or 2 small loaves.

Cranberry Bread

Kathie Weber

1 c. sugar
1 T. butter
1 egg
1/2 c. orange juice
Grated orange rind
1 c. cranberries, washed & halved
1/2 c. nuts, cut fine
2 c. flour
1 1/2 tsp. baking powder
1/2 tsp. baking soda
2 T. hot water
1/4 tsp. salt

Mix all ingredients. Bake in regular-size greased loaf pan for 1 hour at 350˚.

Easy Cornbread

Sally Barclay

1 1/4 c. all-purpose flour
3/4 c. cornmeal
1/4 c. sugar
2 tsp. baking powder
1/2 tsp. salt (opt.)
1 c. skim milk
1/4 c. oil
2 egg whites, or 1 beaten egg

Heat oven to 400˚. Grease an 8- or 9-inch baking pan. Combine dry ingredients. Stir in milk, oil and egg, mixing just until dry ingredients are moistened. Pour batter into pan. Bake for 20 to 25 minutes, or until light golden brown and wooden pick inserted near center comes out clean. Serve warm. Yield: 9 servings.

Cornbread

Cheryl Langston

1 c. cornmeal
1 c. flour
1/3 c. sugar
1 tsp. salt
2 1/2 tsp. baking powder
2 eggs
1/3 c. oil
1 c. milk

Sift to blend dry ingredients. Blend eggs, milk and oil; add to dry ingredients. Pour into well-greased 9x9x2-inch pan or 2 (8-inch) round pans. Bake at 425˚ for 20 to 25 minutes.

Irish Soda Bread

Karla Hocker

3 c. all-purpose flour
1 T. baking powder
1/3 c. white sugar
1 tsp. salt
1 tsp. baking soda
1 egg, lightly beaten
2 c. buttermilk
1/4 c. butter, melted

Preheat oven to 325˚. Grease a 5x9-inch loaf pan.

Combine flour, baking powder, sugar, salt and baking soda. Blend the egg and buttermilk together; add all at once to flour mixture. Mix just until moistened; stir in melted butter. Pour into pan. Bake for 65 to 70 minutes, or until a toothpick inserted into the bread comes out clean. Cool on a wire rack. Wrap in foil for several hours, or overnight, for best flavor.

Irish Soda Bread

Jan Hallauer

1 c. butter
6 T. sugar
1 1/2 tsp. baking soda
1 tsp. salt
4 c. all-purpose
2 T. caraway seeds (opt.)
1 c. currants or raisins
2 c. sour cream

In a large mixing bowl, cream the butter and sugar well. Sift flour, baking soda and salt; add to the butter and sugar mixture. Blend on low until crumbly. Mix in sour cream, currants and caraway seeds. Mix until dough forms. Turn out onto floured board; lightly knead. Divide dough in half; place the 2 balls of dough on cookie sheet. Pat each into a smooth round and flatten just a bit. Smear on a small amount of milk to create a shiny crust. Bake at 350˚ for 50 to 60 minutes. Yield: 16 servings.

Lemon Bread

Lea Anna Klatt

1 1/4 c. sugar, divided
1/2 c. margarine
2 eggs
1/2 c. milk
1 1/2 c. flour
1 tsp. baking powder
Grated rind of lemon
Juice of lemon

In mixing bowl, cream 1 cup sugar and margarine. Add eggs; mix well. Add milk; mix well. Add dry ingredients and lemon rind. Place in bread pan. Bake in 350˚ oven for 40 to 45 minutes. Mix juice and 1/4 cup sugar together. Poke holes in hot bread and pour juice over the bread. Cool.

Lemon Bread

Ingrid Place

1 box lemon cake mix
1 box lemon instant pudding
1/3 c. oil
1 c. hot water
4 eggs
1 T. poppy seed
1/2 c. sugar
4 T. ReaLemon juice

With mixer, beat together cake mix, pudding, oil, hot water, eggs and poppy seed until well blended. Pour batter into 2 greased 4x8-inch bread pans. Bake at 350˚ for 35 to 40 minutes. Remove bread from oven and prick holes in it. Cool slightly. In small bowl, mix sugar and lemon juice together; pour over loaves. Remove from pans when cool. Yield: 2 loaves.

Swiss Cheese-Poppy Seed-Mushroom Bread

Sharon Forssman

1 loaf uncut Vienna or Italian bread
2 sticks real butter
1 1/2 T. poppy seeds
2 T. minced onion
1 tsp. seasoned salt
1/2 tsp. lemon juice
1 tsp. dry mustard
1 can mushroom stems & pieces
8 oz. shredded Swiss cheese

Melt butter; add all ingredients except mushrooms and cheese. Place bread on tinfoil on large cookie sheet. Using an electric knife, slice bread at an angle, not all the way through. Then slice at an angle from the opposite direction, creating squares. Push mushrooms and cheese down into all crevices of bread where sliced. Pour butter mixture into crevices and over bread. Wrap foil up and around to seal. Bake at 300˚ for about 25 minutes.

When serving, either tear pieces off, or slice.

Autumn Cake Loaf

Sharon Forssman

3 c. flour
2 tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
1/2 tsp. ginger
1 c. margarine
2 c. sugar
2 tsp. vanilla
4 eggs
1 can pumpkin
1 1/2 c. chocolate chips

Grease 2 bread pans. Combine flour, baking soda, salt and spices; set aside. Cream the margarine in large mixing bowl. Gradually add sugar, beating with mixer until light and fluffy. Add vanilla. Blend in eggs; beat well. At low speed, add dry ingredients alternately with pumpkin, beginning and ending with dry ingredients. Stir in chocolate chips. Divide batter between 2 pans. Bake at 350˚ about 1 hour, or until center is done. Let cool in pans for 15 minutes. Remove from pans; allow to cool completely. Yield: 2 loaves.

Freezes very well. This is a family favorite.

Heart-Healthy Pumpkin Bread

Sally Barclay

1 c. whole wheat flour
1 c. all-purpose flour
2 tsp. baking soda
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. allspice
1 c. sugar
4 T. canola oil
4 egg whites
4 T. water
1 1/3 c. canned pumpkin
1/3 c. pecans, chopped
2/3 c. dates, chopped (or substitute raisins)

Preheat oven to 350°. Combine flours, baking soda, spices and sugar. Add liquid ingredients and pumpkin; mix well. Stir in nuts and dates (raisins). Lightly grease a large loaf pan. Turn batter into pan. Bake for 1 hour. Yield: 16 slices.

Note: *This slices better the day after it is made.*
A good way to sneak vegetables into your kids!

Quick and Easy Pumpkin Bread

Karen Nettleton

2 1/4 c. sugar
2 1/2 c. flour
3/8 tsp. baking powder
1 1/2 tsp. baking soda
1 1/8 tsp. salt
3/4 tsp. ground cloves
3/4 tsp. nutmeg
3/4 tsp. cinnamon
3/4 c. vegetable oil
3/4 c. water
1 (15 oz.) can mashed pumpkin
3 eggs
1/2 c. nuts (opt.)

Sift dry ingredients together. Stir in remaining ingredients. Pour batter into 2 greased and floured loaf pans. Bake for 50 to 60 minutes at 350°.

Strawberry Bread

Hazel Houge

3 c. flour
1 tsp. baking soda
1 tsp. salt
2 c. sugar
2 (10 oz.) pkg. frozen strawberries, thawed
1 1/4 c. oil
1 c. nuts

Mix all together. Pour into 2 bread pans. Bake for 1 hour at 350°.

Zucchini Bread

Thelma Riskedahl

1 c. salad oil
3 eggs
2 c. sugar
2 c. shredded zucchini
3 c. flour
1 tsp. salt
1 T. vanilla
3 tsp. cinnamon
1 tsp. baking powder
1 tsp. baking soda
1 c. chopped nuts or chocolate chips, or some of each

Blend oil and eggs together with beater; add rest of ingredients as given. Stir by hand until well mixed. Bake at 350˚ for 60 minutes for large loaf (less time for small loaves). Yield: 1 large loaf or 3 small loaves.

This is very moist.

Super-Quick Pecan Rolls

Barb Koester

1/4 c. butter or margarine, melted
1/4 c. brown sugar
1 T. corn syrup
1/4 c. pecans, chopped
11 oz. Pillsbury soft breadsticks
1 T. sugar
1/2 tsp. cinnamon

In an 8- or 9-inch round pan, melt butter. Add brown sugar and corn syrup; blend well. Sprinkle with pecans. Slice breadstick dough into 6 or 7 pieces. Dip in sugar and cinnamon mixture. Arrange sugar-side down. Sprinkle remaining mixture on top. Bake 20 minutes, or until golden brown in a 375˚ oven. Invert onto serving plate.

Monkey Bread

Bethesda Christian Nursery School

4 tubes refrigerator biscuits
3/4 to 1 c. brown sugar
1 stick butter or margarine
Sugar & cinnamon mixture

Cut the biscuits into 1/4 sections; roll in sugar and cinnamon mixture. Layer in an ungreased bundt pan. Melt butter; stir in brown sugar. Pour mixture over rolls. Bake at 350˚ for 30 minutes.

Mini-Cinnis

Mary Jane Pearson

2 (8 oz.) cans refrigerated crescent rolls
6 T. butter or margarine, softened
1/3 c. firmly-packed brown sugar
1/4 c. chopped pecans
1 T. sugar
1 tsp. ground cinnamon
2/3 c. powdered sugar
1 T. milk or half & half
1/4 tsp. almond or vanilla extract
1/8 tsp. salt

Unroll crescent rolls; separate each dough portion along center perforation to form 4 rectangles. Press diagonal perforations to seal. Stir together butter and next 4 ingredients; spread evenly over each rectangle. Roll up jellyroll-fashion, starting at long end. Gently cut each log into 6 (1-inch thick) slices, or 8 for mini-muffin tins, using a serrated knife. Place rolls 1/4 inch apart into 2 (8-inch) greased cake pans. Bake at 375° for 15 to 18 minutes, or until golden. Cool 5 to 10 minutes. Stir together powdered sugar and remaining ingredients. Drizzle over warm rolls. Yield: 24 rolls or 32 mini-rolls.

Note: To make slicing easier, place unbaked rolls on baking sheet and freeze for 10 minutes.

Honey Oat Biscotti

Virginia Anderson

1/2 c. margarine
3/4 c. honey
2 eggs
1 tsp. vanilla
2 c. flour
3 tsp. cinnamon
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
2 c. quick-cooking oatmeal
1/2 c. nuts, chopped

Cream the margarine in large mixing bowl. Beat in honey, eggs and vanilla. Combine flour, cinnamon, baking powder, baking soda and salt. Stir into first mixture. Stir in oats and nuts. Shape dough into 2 (3x10x1-inch) logs on cookie sheet. Bake in preheated oven at 375° for 12 to 15 minutes, until lightly browned. Remove from oven; cool 5 minutes. Remove to cutting board. Reduce oven temperature to 300°. Cut each log into 1-inch strips. Place on cookie sheet. Bake 25 to 30 minutes, until crisp. Cool on wire racks. Store in tins.

Pella Dutch Letters

Marlys A. Hartman

DOUGH:
4 c. flour
4 sticks margarine
1 c. cold water

FILLING:
3 eggs, beaten
1 tsp. vanilla
2 c. sugar
1 lb. almond paste

Dough: Cut margarine into flour until well mixed, then mix in water using hands. Refrigerate several hours.

Filling: Beat eggs and vanilla; add sugar gradually while beating. Add almond paste, a little at a time. Set aside or leave in refrigerator until dough is rolled out.

Divide dough into fourths. Roll out one of the chilled pieces until it is quite thin, about 1/4-inch on a floured surface to form a rectangle 10x14 or 16-inches. Cut into 1 1/4-inch pieces, 10 inches across. Place the filling the long way down the center of the strip; fold over one side, then the other side. Place on cookie sheet, seam-side down. Can leave straight, or form letter "S". Brush with milk; sprinkle with white sugar. Bake at 375° about 25 minutes, or until lightly browned. Continue with other fourths. Cut each letter in 2-inch lengths to serve. Yield: 25 to 26 servings.

Note: If freezing raw, don't put milk and sugar on until ready to bake.

Scottish Oven Scones

Terry Adams

2 c. sifted flour
2 tsp. sugar
1 tsp. cream of tartar
3/4 c. milk
1 tsp. baking soda
1/2 tsp. salt
1/2 c. butter
3/4 c. milk

Sift flour, sugar, cream of tartar, baking soda and salt. Cut in butter until mixture is consistency of coarse meal. Stir in milk to make a soft dough. Divide into 2 portions. Pat out on a lightly-floured surface into a round, 3/4-inch thick. Cut across in both directions, making 4 pie-shaped sections. Place on baking sheet. Bake at 400° for 12 to 15 minutes. Split scone. Butter generously and serve with marmalade. Yield: 8 scones.

Zucchini Bread

Jeanne Stewart,
Janet Gray

3 eggs
2 c. sugar
1 c. Mazola oil
2 c. peeled & grated zucchini (press down firmly, don't remove seeds)
3 tsp. vanilla
3 c. flour
4 tsp. baking powder
1 tsp. cinnamon
1 tsp. salt
1 tsp. baking soda

Beat eggs well; add sugar and beat. Add oil, grated zucchini and vanilla. Sift dry ingredients; add to above mixture. Pour into 2 greased loaf pans. Bake at 350° for 1 hour. Let cool for 3 to 5 minutes before removing from pans.

In memory of Margaret Stewart. (Jeanne)

I am submitting this recipe in memory of long-time Bethesda member, Margaret Stewart, who originally submitted it to our 1987 white Bethesda cookbook. I've used it every summer since. (Janet)

Applesauce Muffins

Lucille Quanbeck,
Wife of former pastor, Quentin Quanbeck

3/4 c. sugar
1/4 c. butter
1 egg
1 1/2 c. applesauce, with 2 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. ground cloves
2 c. flour
1 c. raisins
1/2 c. chopped nuts

Cream the sugar, butter and egg. Add applesauce and baking soda. Stir in other ingredients. Fill greased muffin tins 3/4-full with batter. Bake at 350° for about 35 minutes. Yield: 18 muffins.

Morning Glory Muffins

Florence Austrheim

2 c. flour
1/2 c. sugar
3 tsp. baking powder
2 tsp. cinnamon
1/2 tsp. salt
2 c. grated carrots
1 apple, peeled & grated
1/2 c. raisins
1/2 c. chopped nuts
3 eggs
1 c. oil
2 tsp. vanilla

Mix together dry ingredients. Stir in carrots, apple, raisins and nuts. In a small bowl, beat eggs; add oil and vanilla. Combine mixtures. Bake in greased muffin tins for 25 minutes in 350° oven. Yield: about 15 muffins.

Raspberry Muffins

Cheryl Kingland

2 c. flour
1 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1/2 c. margarine or butter, softened
1 1/4 c. sugar
2 eggs
1 (8 oz.) ctn. sour cream
1 tsp. vanilla
1 1/2 c. fresh raspberries

TOPPING:
2 T. sugar
1/4 tsp. cinnamon
1/4 tsp. nutmeg

Line 20 muffin cups with paper liners. Preheat oven to 400˚.

In medium bowl, stir together flour, baking powder, baking soda and salt; set aside. In large mixing bowl, beat butter for 30 seconds on medium-high. Add sugar; mix until combined. Beat in eggs, sour cream and vanilla. With a spoon, stir in dry ingredients until just moistened. Gently fold in raspberries. Spoon into cups, dividing evenly among 20.

Mix topping together; sprinkle on top. Bake for 15 to 18 minutes. Serve warm. Yield: 20 muffins.

Note: Can freeze leftovers.

Zucchini Muffins

Norma McNertney

2 c. flour (1 c. whole wheat, 1 c. white)
3/4 c. sugar
2 tsp. cinnamon
2 tsp. baking soda
1/2 tsp. salt
1 apple, peeled & chopped
1 banana, mashed
1 c. grated zucchini
1/2 c. raisins
2 c. grated carrots
2 eggs
1/2 c. oil
1 tsp. vanilla
1/4 c. honey

Sift together flour, sugar, cinnamon, baking soda and salt. Stir in fruit and vegetables. Beat eggs; add oil, vanilla and honey. Stir into dry mixture until batter is just combined. Pour into greased muffin tins. Bake in 350˚ oven for 20 to 30 minutes.

Blueberry Coffeecake

Sue Taege

1 pkg. Duncan Hines blueberry muffin mix
2 T. cooking oil
1 egg
1/2 c. water
1/3 c. brown sugar
1 tsp. cinnamon

Preheat oven to 350°. Empty blueberries into strainer; wash under cold running water and drain. Pour oil into 8- or 9-inch square or round pan; tilt pan to cover bottom. Put muffin mix, egg and water into pan; stir with a fork until blended, about 1 minute. Sprinkle drained blueberries, brown sugar and cinnamon over batter. Use a fork to fold into batter just enough to create a marbled effect. Scrape sides; spread batter evenly in pan. Bake at 350° for 25 to 35 minutes, until coffeecake tests done with a toothpick. Use a knife to loosen cake from side; cut and serve directly from pan. Yield: 6 to 8 servings.

Overnight Cinnamon Coffeecake

Darlene Hade, Hazel Houge, Cheryl Langston, Karen Lidman

2/3 c. oleo
1 c. sugar
1/2 c. brown sugar
2 eggs
2 c. flour
2 T. powdered milk
1 tsp. baking soda
1/2 tsp. salt
1 tsp. cinnamon
1 c. buttermilk

TOPPING:
1/2 c. brown sugar
1/2 tsp. cinnamon
1/2 c. nuts
1/4 tsp. nutmeg (opt.)

Pour batter in a greased and floured 9x13-inch pan. Spread topping on top of batter. Cover with lid or Saran Wrap; place in refrigerator overnight. Bake at 350° for 30 to 35 minutes.

Overnight Coffeecake

Amy Nyren,
Jane Wierson

3/4 c. margarine
1 c. white sugar
1/2 c. brown sugar
2 eggs
2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1 c. nuts (opt.)
1 c. sour cream

TOPPING:
1/4 c. brown sugar
1/2 tsp. cinnamon

Cream the margarine, sugars and eggs. Sift dry ingredients together; mix with creamed mixture. Add sour cream and nuts (if used). Pour into a greased 9x13-inch pan. Sprinkle brown sugar and cinnamon over top. Cover and refrigerate overnight. Next morning, bake at 350° for 35 to 40 minutes. Yield: 12 to 15 servings.

A big hit with everyone, especially overnight guests!

Sour Cream Coffeecake

Karen Nettleton

STREUSEL TOPPING:
1 c. brown sugar
1/4 c. flour
2 tsp. cinnamon
1/4 c. margarine, melted

COFFEECAKE:
1 c. margarine, melted
1 1/4 c. sugar
2 eggs
1 tsp. vanilla
1 c. sour cream
2 c. flour
1 tsp. baking powder
1/2 tsp. baking soda

Mix streusel topping; set aside.

Cream the margarine and sugar until fluffy. Beat in eggs; add vanilla and sour cream. Mix in flour, baking soda and baking powder. Spread 1/2 the batter into greased 9x13-inch pan. Sprinkle with half the topping. Cover with remaining batter and top with rest of topping. Bake at 375° for 30 to 40 minutes.

Sour Cream Coffeecake

Betty Snider

1/2 c. butter or margarine
2 eggs
1 c. sugar
1 c. sour cream
1 tsp. vanilla
2 c. flour
1/2 tsp. baking soda
1/2 tsp. salt
1 can cherry (or blueberry) pie filling
1/2 c. chopped nuts

TOPPING:
1/4 c. butter
1/2 c. flour
1/2 c. sugar
1/2 c. chopped nuts (I like pecans)
1/2 tsp. cinnamon

In large bowl, mix butter, eggs, sugar, sour cream and vanilla. Sift together flour, baking soda and salt; add to batter. Set aside.

Mix topping ingredients together; set aside.

To assemble, spread 1/2 batter mixture in greased 9x13-inch pan. Spoon the can of cherry pie filling over top. Sprinkle nuts over filling. Spoon remaining batter over these layers. Sprinkle with topping mixture. Bake in 350° oven for 45 to 60 minutes. Yield: 12 to 15 servings.

Sour Cream Puff Coffeecake

Freda DeWitt

4 eggs
1 c. sour cream
1/2 c. oil
1 pkg. yellow cake mix
1 (3 oz.) pkg. instant vanilla pudding

TOPPING:
1/2 c. sugar
1 tsp. cinnamon
1 c. chopped pecans

Using an electric mixer, beat eggs until lemon-colored, approximately 7 minutes. Add sour cream, oil, cake mix and pudding. Beat an additional 10 minutes. Mix topping ingredients together. Pour 1/2 of cake mixture into greased 9x13-inch baking dish; sprinkle 1/2 topping mixture on top. Repeat with other half. Bake at 350° for 45 to 50 minutes. Yield: 12 to 15 servings.

A recipe used by Iowa State food service when I worked there. Cake stays fresh for several days.

Streusel Coffeecake

Sharon Smedal

1/2 c. Parkay margarine (1 stick)
1 1/2 c. sugar
2 eggs
1 c. milk
2 1/2 c. flour
4 tsp. baking powder
1 tsp. salt

STREUSEL:
1 c. light brown sugar
4 T. flour
4 tsp. cinnamon
4 T. butter, melted
1 c. English walnuts, chopped

In mixer, cream the margarine and sugar. Add eggs; beat. Add milk and 3 dry ingredients; mix well.

Mix streusel mixture well with a pastry blender or fork.

In a greased 9x13-inch pan, spread 1/2 of the batter, then 1/2 of streusel mixture. Repeat the above. Bake at 375° for 20 minutes.

Eat while warm.

It can be microwaved by pieces for 5 to 10 seconds. Freezes well when well-wrapped with foil.

Streusel Coffeecake

Diane Nelson

1 1/2 c. flour
1 T. baking powder
1/2 tsp. salt
3/4 c. sugar
1/4 c. margarine or shortening
1/2 c. milk
1 egg
1 tsp. vanilla
1/2 c. brown sugar
2 T. flour
2 T. margarine, melted
2 tsp. ground cinnamon
1/2 c. chopped nuts (opt.)

Preheat oven to 375°. Grease a 9-inch square pan; set aside.

In mixing bowl, combine flour, baking powder, salt and sugar. Cut in margarine. Stir in milk, egg and vanilla; spread in prepared pan. In small bowl, combine brown sugar, flour, melted margarine and cinnamon. Stir in nuts, if desired. Sprinkle over batter in pan. Bake at 375° for 25 to 30 minutes. Yield: 9 servings.

Jams/Spreads

All-Day Apple Butter

Jodi Furnald

5 1/2 lb. apples, peeled & finely chopped
4 c. sugar
2 to 3 tsp. ground cinnamon
1/4 tsp. ground cloves
1/4 tsp. ground nutmeg
1/4 tsp. salt

Combine sugar and spices; add to apples in crock-pot. Cover; cook on high for 1 hour, then reduce heat to low and cook 9 to 11 hours, or until thickened and dark brown. Stir occasionally. Uncover and cook on low 1 more hour. If desired, whisk until smooth. Yield: 5 to 6 pints.

This apple butter must be refrigerated.

Pumpkin Butter

Glen Rippke

3 1/2 c. cooked or canned pumpkin
1 T. pumpkin pie spice
1 (1 3/4 oz.) pkg. powdered fruit pectin
4 1/2 c. sugar

In a large saucepan, combine pumpkin, pumpkin pie spice and pectin; mix well. Stirring constantly, bring the mixture to a boil. Quickly add sugar. When the mixture returns to a boil, cook for 1 minute. Remove from heat; skim off any foam. Ladle hot into jars, leaving 1/4-inch headspace. Adjust the lids. Process in a boiling water bath for 10 minutes. Yield: about 3 pints.

Strawberry Preserves

Marion Willoughby

1 (16 oz.) pkg. frozen (whole) strawberries without sugar
2 T. vinegar
2 c. white sugar

Cut up strawberries; place in saucepan. Add vinegar and boil 3 minutes. Be sure it's boiling. Add sugar; bring to a boil again. Boil for 8 minutes. Put mixture in a bowl; let set overnight. Ladle into jars or glasses. Yield: 3 small glasses.

I put a lid on the glasses and store in refrigerator.

Soups and Sandwiches

Bethesda Lutheran Church
at Seventh and Kellogg
(original sketch of church by Glenn Connor)

From Everyday Cookbook and Family Compendium 1892

Mutton Soup With Tapioca

Three pounds of perfectly lean mutton. The scrag makes good soup and costs little. Two or three pounds of bones, well pounded, one onion, two turnips, two carrots, two stalks of celery, a few sprigs of parsley; if you have any tomatoes left from yesterday, add them, four tablespoons of pearl or granulated tapioca (not heaping spoonfuls), four quarts of water.

Put on the meat, cut in small pieces, with bones, in two quarts of cold water. Heat very slowly, and when it boils, pour in the two quarts of hot water from the kettle. Chop the vegetables, cover with cold water. So soon as they begin to simmer, throw off the first water, replenishing with hot, and stew until they are boiled to pieces. The meat should cook steadily, never fast, five hours, keeping the pot-lid on. Strain into a great bowl; let it cool to throw the fat to the surface; skim and return to the fire. Season with pepper and salt, boil up, take off the scum; add the vegetables with their liquor. Heat together ten minutes, strain again, and bring to slow boil before the tapioca goes in. This should have been soaked for one hour in cold water, then cooked; in the same within another vessel of boiling water until each grain is clear. It is necessary to stir up often from the bottom while cooking. Stir gradually into the soup until the tapioca is dissolved.

Send around grated cheese with this soup.

Soups and Sandwiches

Soups

Wintry Day Bean Soup

Mary Fitch

2 c. mixed dried beans
2 qt. water
2 T. salt
1 lg. onion, chopped
1 clove garlic, minced
1 tsp. chili powder
1 (28 oz.) can tomatoes, chopped
1 to 2 T. lemon juice
2 c. dried ham or sliced smoked sausage

Rinse beans; place in a large kettle. Cover with water; add salt and soak overnight. (Alternately, you may boil beans in water and let soak for 1 hour or so.) Drain; add 2 quarts water and ham or sausage. Simmer 2 1/2 to 3 hours. Add remaining ingredients and simmer for 45 minutes. Yield: 2 quarts.

Black Bean and Corn Soup

Diane Nelson

1 med. to lg. red onion, chopped
2 to 3 T. olive oil
3 (15 oz.) cans black beans, drained & rinsed
3 1/2 c. water
4 c. chopped tomatoes
1 (16 oz.) pkg. frozen corn
1 (16 oz.) jar picante sauce or salsa
1 tsp. salt
1/4 tsp. pepper
2 T. lime juice

In a 3- to 5-quart pan, cook onion in oil over low heat for about 5 minutes, until tender. Place about 1/2 of the rinsed and drained beans in a bowl and mash with a fork. Add all beans to onions. Add water, tomatoes, corn, picante sauce, salt and pepper. Simmer, uncovered, for about 10 minutes, or until heated through. Stir in lime juice just before serving. Yield: 10 to 12 servings.

Black Bean and Vegetable Chili

Donna Walker

1 lg. onion, coarsely chopped
1 T. vegetable oil
1 (23 oz.) can diced tomatoes, with juice
2/3 c. picante sauce, med. or hot
1 1/2 tsp. ground cumin
1 tsp. salt
1/2 tsp. dried basil leaves
1 (16 oz.) can black beans, drained
1 green pepper, cut into 3/4" pieces
1 red pepper, cut into 3/4" pieces
1 lg. yellow squash or zucchini, cut into 1/2" chunks (2 c.)

In a large saucepan, cook onion in oil until tender. Add tomatoes, picante sauce and seasonings. Cover and simmer for 5 minutes. Stir in beans, peppers and squash. Cover and simmer until vegetables are tender, about 15 minutes. Serve over rice. Yield: about 8 cups of chili.

Optional toppings: Chopped fresh cilantro, sour cream or shredded cheese.

Coconut Bean Soup

Tanzanian Ministry Team

1/2 c. chopped onion
1/2 c. chopped green pepper
3 T. margarine or butter
1 tsp. curry powder
1 tsp. salt
1/4 tsp. pepper
1 c. fresh tomato
2 1/2 c. black-eyed peas (2 cans)
2 c. coconut milk (see below)
3 c. water
1/2 c. cooked rice
Shredded coconut

In a 3-quart saucepan, sauté the onions and green pepper in the butter until soft. Add spices and tomato. Simmer for 5 minutes. Add the black-eyed peas (with liquid), the coconut milk and water. Simmer gently for 30 minutes. Add the rice. To serve, garnish each bowl with shredded coconut. Yield: 2 quarts.

To prepare coconut milk, place 2 cups grated or shredded coconut in a cheesecloth-lined sieve placed over a large bowl. Pour 1 cup boiling water over the coconut. Cool and squeeze dry. Pour another cup of boiling water over the coconut. Cool and squeeze dry. Repeat.

Bean Soup

Jeanne Stewart

1/2 lb. bacon
1/2 lb. ground beef
1 diced onion
1 (30 oz.) can pork & beans, undrained
1 (30 oz.) can kidney beans (retain 2/3 liquid)
1 (30 oz.) can butter beans, drained
1/2 c. brown sugar
1/2 c. white sugar
2 T. dark molasses
1/2 tsp. dry mustard

Cook ground beef and bacon, and drain off all fat. Crumble the bacon. Mix all of the ingredients together and bake for 60 minutes at 350˚.

Note: The size of can for all 3 types of beans should be the same, but you can use larger or smaller than 30 ounce.

Plaza III Steak Soup

Nadine Buss

1 lb. ground round
2 sticks butter or margarine
1 c. flour
2 qt. water
Pepper, to taste
1 med. onion, diced
1 lg. carrot, diced
1 stalk celery, diced
1 pkg. mixed vegetables, frozen
1 can tomatoes, diced
4 cubes beef bouillon
Kitchen Bouquet (opt.)

Brown meat, breaking into pieces and drain fat. Melt butter in large pot, remove from heat and blend in the flour. Gradually, add 2 cups water and stir until smooth. Return to heat; add remaining ingredients and simmer, stirring occasionally so it doesn't stick, for 1 1/2 to 2 hours, until vegetables are tender. Add Kitchen Bouquet to make the soup a darker brown if you prefer. Yield: approximately 1 gallon of soup (8 to 10 servings).

My sister-in-law gave me this recipe. This soup is thick and very filling and great for a cold day. This keeps and reheats well and good with homemade bread. The recipe originally came from the Plaza III Restaurant, Country Club Plaza in Kansas City in the 1960's and 1970's.

"Try our Sundays. They are better than Baskin Robbins."

Steak Soup

Naomi Grindeland

1/2 c. butter
2 1/2 lb. ground chuck
1 c. flour
2 (10 1/2 oz.) cans beef bouillon
3 c. water
1 (16 oz.) can diced tomatoes
1 lg. onion, cut in chunks
4 stalks celery, sliced
5 carrots, peeled & sliced
1 T. beef base
1 1/2 tsp. pepper

Melt butter in large, heavy pan and brown ground chuck. Remove meat from pan and mix flour with drippings or make a roux. Stir in beef bouillon and water. Add browned meat, vegetables, beef base and pepper, and cook until vegetables are tender.

This is a hearty soup. Great for winter!

Steak Soup

Hazel Houge,
Eileen Klonglan

1 lb. ground beef
1 can stewed tomatoes
1 (16 oz.) can tomato sauce
2 c. water
1 pkg. Lipton onion soup mix
Dash of oregano or bay leaf (opt.)
1 (10 oz.) pkg. frozen mixed vegetables
1 tsp. sugar

Brown ground beef. Add other ingredients and simmer for 1 hour over low heat. Can be stored in the refrigerator or frozen.

Taco Soup

Jean Lem

1 lb. hamburger
1 can pork & beans
1 (14 oz.) can tomato sauce
1 c. water
1 can corn
1 (28 oz.) can diced tomatoes
1 pkg. taco seasoning

Brown hamburger and drain. Place all ingredients in large saucepan and simmer for 20 to 25 minutes. Serve with taco chips, grated cheese and/or sour cream.

Hamburger Soup

Jane Wierson

1 lb. hamburger
2 c. tomato juice, soup or sauce
1 c. diced potatoes
1 c. diced celery
5 c. water
1/2 c. chopped onion
1/4 c. uncooked rice
2 tsp. salt
1/4 tsp. pepper
1 c. diced carrots

Crumble beef and place in large kettle and brown. Drain grease. Add remaining ingredients and simmer for 1 hour. Yield: 8 to 10 servings.

Meat Ball Soup

Irene Pope

1 (18 oz.) pkg. frozen fully-cooked Italian seasoned meat balls (about 35)
1 (14 oz.) can beef broth
1 (14 1/2 oz.) can Italian-style diced tomatoes
1/2 c. pearled barley
2 c. frozen mixed vegetables
1 c. water
Additional spices & seasonings as desired

Combine meat balls and broth; cook together until hot and boiling. Add tomatoes and pearled barley. Cook over medium heat until barley is close to being tender, approximately 50 minutes. Add mixed vegetables; simmer for 10 to 15 minutes. If you want a thinner soup, add 1 cup water or second can of beef broth. Yield: 6 servings.

I recommend Burkes Meat Balls at Fareway.

Cheese-Meat Ball Soup

Eunice Easton

MEAT BALLS:
1 lb. very lean ground beef
1/4 c. bread crumbs
1 egg
1/2 tsp. salt
1/2 tsp. hot sauce

SOUP:
2 c. water
1 c. whole kernel corn
1 c. chopped potato
1 c. chopped celery
1/2 c. carrot slices
1/2 c. chopped onion
2 beef bouillon cubes
1/2 tsp. hot sauce
1 (16 oz.) jar processed cheese spread (add just before serving)

Make meat balls first. Combine all ingredients. Brown meat balls well; set aside.

Soup: Combine all ingredients together, except cheese spread, in a saucepan. Add meat balls, stirring gently, and bring mixture to a boil. Cover and simmer on low heat until vegetables are done, about 2 hours.

Before serving, add cheese spread; stir very gently until melted and blended. Yield: 6 to 8 servings.

Our favorite Christmas soup. Wonderful if served in bread bowls.

Seven-Can Soup

Helen Ingvoldstad

1 lb. ground meat, browned
2 cans minestrone soup
2 cans tomatoes
1 can Ro-Tel tomatoes
1 can kidney beans
1 can chicken broth

Brown meat in a large kettle. Open the 7 cans and add to the meat. Heat thoroughly and serve. Yield: 8 to 10 servings.

A nice spicy kick to it.

Hamburger-Barley Vegetable Soup

Nadine Dobbe

2 lb. ground beef, browned & drained
6 c. water
3 low sodium beef bouillon cubes
2 c. sliced carrots
1/2 c. chopped onion
1 1/2 c. chopped celery
1/2 c. chopped green pepper
2/3 to 1 c. barley
Dash of salt (opt.)
2 bay leaves
1 (28 oz.) can tomatoes (no-salt-added)
1 (8 oz.) can tomato sauce (no-salt-added)
Other vegetables (opt.)

Brown ground beef; drain. Combine all ingredients in a large pot. Bring to a boil, then reduce heat. Cover and simmer for 1 hour, or until vegetables and barley are tender. Depending on how much the barley expands, you may want to add more water.

Note: This is a very versatile recipe. I sometimes like to add a bag of frozen mixed vegetables or California blend vegetables. You can add whatever vegetables you like best. I always use Hunt's no-salt-added canned tomato products.

This is a great and filling soup. It also freezes well. I like using low- sodium tomato products and bouillon, making it one of the few soups that is as guilt-free as it is yummy!

Hope is the dream of waking.

– Danish Proverb

Beef Soup Recipe

Marilyn Johnson

1 1/2 lb. stew beef
1 tsp. salt
1/2 tsp. cracked black pepper
2 bay leaves
5 med.-sized carrots, sliced
1/2 c. onion, chopped
1 c. celery, chopped
1 c. cabbage (red or green), chopped
1 lg. can Italian-style tomatoes
1 T. Worcestershire sauce
1 beef bouillon cube
1 tsp. oregano

Cover meat with cold water in heavy 3-quart kettle. Add salt, pepper and bay leaves. Bring to a bubbly stage while preparing vegetables. Turn heat to low and add carrots, onion, celery and cabbage. Simmer at least 2 1/2 hours, or until meat in very tender. Remove bay leaves. Add tomatoes (cut in smaller pieces), Worcestershire sauce, bouillon and oregano. Simmer for 1/2 hour longer and serve. Yield: 6 good, hearty bowls.

This recipe is good for a light supper with fruit salad, glass of milk, crackers and dessert. It is low in calories, but high in food value.

Steak Soup

Doris Sobottka

2 T. butter
2 T. olive oil
1 med. onion, finely chopped
2 lb. round steak, cut into 1/2" cubes
3 T. flour
1 T. paprika
1 tsp. salt
1/4 tsp. pepper
4 c. beef stock
2 c. water
1 bay leaf
2 sprigs celery leaves
4 lg. sprigs parsley
1/2 tsp. marjoram
1 1/2 c. cubed potatoes
1 1/2 c. sliced carrots
1 1/2 c. sliced mushrooms
1 c. cubed turnip
1/4 c. tomato paste

Heat oil and butter. Sauté onion for 5 minutes. Add meat and stir until well browned. Reduce heat to medium, and add combined flour, paprika, salt and pepper. Stir to blend and cook for 1 to 2 minutes. Add stock and water. Tie bay leaf, celery and parsley together in a bundle and add with the marjoram. Simmer for 1 hour. Discard parsley bundle and add cut vegetables. Simmer until vegetables are done. Add tomato paste and simmer for 15 minutes. Yield: 6 to 8 servings.

Vegetable Beef Soup

Jan Peterson Freeman

(Crock-pot)

1 to 2 lb. roast, cubed
1 (16 oz.) can tomatoes
1 c. carrots, sliced
1 c. celery, sliced
1 c. onion, diced
2 to 3 potatoes, diced
1 pt. frozen corn
3 c. water
1 tsp. salt
3 beef bouillon cubes

Put all in crock-pot. Cover and cook on low for 12 to 24 hours, or on high for 7 to 10 hours.

Dump Soup

Deb Fennelly

1 can Hormel chili with beans
1 can Hormel chili without beans
1 can diced tomatoes
1 can sliced potatoes
1 can green beans
1 can corn
1 can Veg-All vegetables
1 can Campbell's old-fashioned vegetable soup

Put all together in large pot. Include the juice. Heat and enjoy!

Cincinnati Chili

Myrna Whigham

2 lb. hamburger, very lean
1 qt. water
1 tsp. cinnamon
1 tsp. ground cumin
2 lg. onions, chopped
1 tsp. Worcestershire sauce
1 toe garlic
2 T. chili powder
1 tsp. black pepper
1/2 tsp. red pepper (opt.)
1 T. salt
1 1/2 tsp. ground allspice
1 (6 oz.) can tomato paste
1 1/2 T. cider vinegar
3 lg. whole bay leaves

Crumble raw (do not brown) hamburger into water. Add all ingredients. Bring to a boil and then simmer for 3 hours. Remove garlic toe and bay leaves.

This recipe is famous (also known as Skyline chili) in Cincinnati. At the Skyline chili restaurants, you have the option of ordering it:

1-way: Chili, eaten as soup.

2-way: Spaghetti topped with chili.

3-way: Spaghetti topped with chili and grated cheese (mild Cheddar is recommended).

4-way: Spaghetti topped with chili, grated cheese and chopped onions.

5-way: Same as 4 way, but kidney beans are added to the chili.

Coneys: Hot dogs on a bun topped with Cincinnati chili, onions and grated Cheddar cheese.

Bowl Game Chili

Bonnie Gaarde

1 lb. lean ground beef
1 lg. onion, chopped
3 c. water
2 (14 1/2 oz.) cans diced Mexican-style or chili-style tomatoes
2 (15 oz.) cans black beans or pinto beans, rinsed & drained
2 c. picante sauce
1 tsp. ground cumin (opt.)
1 (1.61 oz.) pkg. brown gravy mix
1/2 c. cool water
1 to 2 cans tomato paste
Shredded Cheddar cheese

In 4-quart saucepan, cook and stir ground beef with onion until beef is no longer pink; drain. Add 3 cups water, tomatoes, beans, picante sauce and cumin; heat to boiling. Meanwhile, dissolve gravy mix in 1/2 cup cool water; stir into the boiling soup. Add tomato paste to desired thickness. Reduce heat and simmer for 15 minutes, Serve with shredded Cheddar cheese. Yield: 10 servings.

Quick Chili

Willa Holger

1/2 lb. lean ground beef
15 1/2 oz. kidney beans, drained (save liquid)
1 c. no-salt-added canned tomato purée
1/3 c. bean liquid
1 T. instant minced onion
1 1/2 T. chili powder

Cook beef in hot frypan until lightly browned. Drain off fat. Stir in remaining ingredients. Bring to a boil. Reduce heat, cover and simmer for 10 minutes. Yield: 4 servings, about 3/4 cup each.

P.D.Q. Chili

Steve Walsh

1 lb. ground beef
1 med. chopped onion
1 can chili beans (Mrs. Grimes, etc.)
2 (10 3/4 oz.) cans tomato soup
Chili powder, to taste
Garlic powder, to taste (opt.)

Brown ground beef and chopped onion. Drain fat. Add chili beans, including sauce, tomato soup and chili powder. Add garlic powder, if desired. Yield: 4 to 6 servings.

This soup is a "regular" at our house.

Chili

Mary Morris

1 lb. hamburger
1 onion
1 tsp. salt
1 can tomato soup
1 can tomato sauce
1 scant tsp. chili powder
2 T. sugar
2 T. water
1 can Mrs. Grimes chili beans
1 qt. tomato juice

Brown meat. Add onion and salt; drain. Add remaining ingredients. Bring to a boil and then simmer most of an afternoon.

Easy Crock-pot Chili

Nadine Dobbe

1 lb. lean hamburger, browned & drained
2 (8 oz.) cans tomato sauce
1 can stewed tomatoes
1 can light red kidney beans
1 can dark red kidney beans
2 cans pinto beans
1 can navy beans
2 cans chili beans in sauce
Shredded cheese
Sour cream
Crackers

Brown and drain hamburger. Place hamburger, tomato sauce and all beans in crock-pot. Cook on low for 8 to 10 hours, or on high for about 4 hours. Garnish each bowl with sour cream and shredded cheese, and serve with crackers.

Notes and Variations: I always use Hunt's no-salt-added tomato sauce and stewed tomatoes. Sometimes I like to substitute black beans for navy beans. If you have a small crock-pot, leave out the navy beans altogether. You can also add additional cans of any of the beans to fill a larger crock-pot. Tastes even better the next day. Freezes very well.

This is a family favorite. I love that it's so easy and quick to put together in the morning before I leave for work.

Bad is called good when worse happens.
– Norwegian Proverb

Greg's Chili

Greg Barclay

2 to 3 T. safflower oil
2 onions, chopped
2 lb. ground turkey
3 T. chili powder
1 tsp. cinnamon
1 tsp. salt
1 tsp. sugar
1 tsp. ground black pepper
1/2 tsp. cayenne pepper
1 T. cumin
2 to 3 cans beans, pinto or red, drained & rinsed
1 (14 1/4 oz.) can diced tomatoes
1 (15 oz.) can tomato sauce
1 beer, btl. or can
4 cloves garlic, minced
2 to 4 c. water
Grated cheese (opt.)
Green onions (opt.)
Sour cream (opt.)
Cornbread (opt.)

In a soup pot or Dutch oven, heat oil on medium-high heat. Add onion and cook, stirring frequently, until tender. Add ground turkey and brown until fat is released; drain fat and rinse. Return to soup pot. Over medium heat, add spices, beans, tomatoes, tomato sauce, beer, garlic and sufficient water to make mixture desired thickness. Mix well. Bring to a boil, then reduce heat and cook for 45 to 60 minutes, stirring frequently. Serve with grated cheese, green onions, sour cream and cornbread.

For a healthier version, substitute 1 cup TVP (textured vegetable protein) for 1 pound ground turkey, reconstituted with 1 cup boiled water. They'll never know! For a spicier chili, add 1 to 2 tablespoons more chili powder and/or 1/2 teaspoon cayenne pepper. If too runny, thicken with 2 to 3 tablespoons cornstarch dissolved in 1/2 cup cold water.

Southwest White Chili

Kay Outka

1 T. olive oil
1 1/2 lb. boneless, skinless chicken breast, cut into sm. cubes
1/4 c. chopped onion
1 c. chicken broth
1 (4 oz.) can chopped green chilies, or to taste
1 (19 oz.) can white kidney beans (cannelloni), undrained
2 green onions, sliced
Monterey Jack cheese (opt.)

SOUTHWEST SPICE BLEND:
1 tsp. garlic powder
1 tsp. ground cumin
1/2 tsp. oregano leaves, dried
1/2 tsp. cilantro leaves, dried
1/8 tsp. ground red pepper

Heat oil in large saucepan over medium-high heat. Add chicken and onion; cook for 4 to 5 minutes. Stir in broth, green chilies and spice blend; simmer for 15 minutes. Stir in beans. Simmer for 5 minutes. Top with onions. Garnish with Monterey Jack cheese, if desired. Yield: 4 cups.

Joan's White Chili

Judy Casperson,
Vicki Sivesind

2 lb. boneless chicken breasts, skin removed
1 T. olive oil
2 med. onions
4 to 6 garlic cloves, minced
2 (4 oz.) cans chopped mild green chilies
2 tsp. cumin
1/4 tsp. cayenne pepper
1 tsp. ground oregano
1/4 tsp. ground cloves
4 c. chicken broth
1 (3 lb.) can or jar Great Northern beans
2 c. grated Monterey Jack cheese, divided
Sour cream
Jalapeño peppers, chopped

Place chicken in a large saucepan. Add cold water to cover and bring to a simmer. Cook until tender, approximately 15 to 20 minutes. Remove from pan and dice into 1/2 inch cubes; set aside. Using same pan, discarding water, heat oil over medium heat. Add onions and sauté until transparent. Stir in garlic, chilies, cumin, cayenne, oregano and cloves. Sauté for 2 to 3 minutes. Add chicken broth, beans and 1 cup cheese. Simmer for 15 minutes. Ladle into large bowls and top with remaining cheese, dividing evenly. Serve with sides of sour cream and chopped jalapeño peppers, Yield: 6 to 8 servings.

Variation: Vicki uses 1 tablespoon cumin and 2 teaspoons oregano.

Quick Vegetable Soup

Jan Peterson Freeman

1 lb. turkey (or ground beef)
1/2 c. onion, chopped
Salt & pepper, to taste
2 cans Italian-style tomatoes
2 cans beef broth
1 pkg. frozen mixed vegetables
1/2 c. uncooked med. egg noodles
1/2 tsp. oregano

In large pot, brown meat with onion; add salt and pepper. Stir in remaining ingredients. Bring to a boil; reduce heat. Cover and simmer for 15 minutes, or until noodles are tender.

Bonus Turkey Soup

Mary Nelson

1 turkey carcass, broken up
3 qt. water
1 T. salt
1 bay leaf
2 T. Worcestershire sauce
Leftover diced turkey meat
2 c. sliced celery
2 c. sliced carrots
1 c. sliced onions
1 c. diced turnips (opt.)
2 c. diced potatoes
1/4 c. chopped parsley

In a large pot, combine turkey bones, water, salt, bay leaf and Worcestershire sauce. Bring to a boil. Reduce heat and simmer, covered, for 1 1/2 hours. Remove bones and pull off any meat remaining. Discard bones and return meat to pot, along with extra diced turkey if you have it. Stir in celery, carrots, onions and turnips. Simmer, covered, for 30 minutes. Add potatoes. Simmer, covered, until vegetables are tender, about 30 minutes, Stir in parsley. Season to taste with salt and pepper.

Chicken Vegetable Soup

David Adams

2 lb. chicken breasts
Olive oil
Pinch of parsley flakes
Pinch of basil
1 tsp. spice blend
1 med. onion, diced
1/2 green pepper, diced
2 med. carrots, diced
1/2 pkg. mushrooms, diced
Chicken-flavored soup base
2 to 3 potatoes, diced
6 T. barley
2 tsp. minced garlic
Salt, pepper & parsley, to taste

Cut chicken into strips; coat with olive oil and sprinkle mixture of parsley, basil and spice blend. Grill until done. In stockpot, sauté onions, pepper and carrots in small amount of olive oil; add mushrooms towards the end. Add chicken stock (6 teaspoons chicken-flavored soup base mixed with 6 cups water). Add diced potatoes. Dice the chicken and add along with barley and garlic. Add salt, pepper and parsley to your taste. Simmer together until potatoes are tender.

Quick Chicken Vegetable Soup

Jean Lem

4 c. water
3 potatoes, diced
3 stalks celery, diced
3 carrots, sliced
Salt & pepper, to taste
1 can Swanson chicken
1 can cream of chicken soup
2 soup cans water
2 T. minced onion
3 T. chicken bouillon or crystals

Boil 4 cups water, potatoes, celery, carrots, salt and pepper. When vegetables are tender, add chicken, soup and 2 cans water, onion and bouillon crystals; simmer for 30 minutes. Yield: 6 to 8 servings.

I often cook a fresh chicken breast and use the broth for water.

This is easy and I take it to shut-ins often.

Door County Tugboat Fish Chowder

Janet Stromen

1 c. chopped onions
1/4 c. butter, melted
1 to 2 lb. fish fillets, bite-size
2 c. or 1 (10 oz.) pkg. chopped broccoli
1 1/2 tsp. salt
1/2 tsp. pepper
1 (10 1/2 oz.) can cream celery soup
1 c. half & half
2 c. sliced carrots, cooked & drained
2 lb. cubed potatoes, cooked & drained, reserving 1 c. water
1/2 tsp. dill weed

Sauté onion in butter in large pot. Add fish, broccoli, reserved potato water, salt and pepper. Simmer until fish flakes easily with fork and broccoli is tender, about 10 minutes. Add soup, half & half, carrots, potatoes and dill weed; mix and heat thoroughly. Adjust seasoning to taste.

Add milk if consistency is too thick.

A white fish, such as flounder, is good to use.

Seafood Chowder

David Holger

1 (1/2 lb.) pkg. bacon, diced, or 1/2 btl. bacon bits in 2 T. olive oil
2 cloves garlic, minced
1 c. sliced onion
1 c. green pepper, cut into thin slices
1 c. thinly-sliced carrots
1 c. celery
2 T. snipped parsley
1 (28 oz.) can tomatoes, undrained, chopped
1 c. red wine
2 med. potatoes, peeled & diced (about 2 c.)
1/2 tsp. salt
1 tsp. dried thyme, crumbled
1 tsp. dried basil, crumbled
2 (10 3/4 oz.) cans chicken broth
1 lb. bay scallops, rinsed & drained
1 pt. oysters, rinsed & drained
1 lb. crabmeat, rinsed & drained

In large kettle or Dutch oven, fry bacon until crisp. Remove bacon; set aside. Discard all but 2 tablespoons drippings and stir in garlic, onion, green pepper, carrots, celery and parsley. Cook over low heat for about 10 minutes, stirring occasionally. Add remaining ingredients, except seafood. Bring to boiling; reduce heat and simmer, covered, for 20 minutes. Add seafood and simmer for 15 minutes. Serve immediately. Yield: 12 cups.

Salmon Corn Chowder

Sally Barclay

2 T. margarine or olive oil
1 lg. onion, chopped
1 med. garlic clove, minced
3 T. flour
2 1/2 c. low-fat milk (see note below)
1 (14 1/2 oz.) can stewed tomatoes, broken up
1 lg. can (14 3/4 oz.) pink salmon, drained, skin removed & flaked
1 can (14 1/2 oz.) corn, drained
1 tsp. dill weed, crushed
1/4 tsp. ground black pepper
1/2 c. shredded cheese (opt.)

In medium saucepan, heat margarine or oil. Add onion and garlic and sauté, stirring until tender. Blend in flour and cook for several minutes. Whisk milk gradually, then stir in tomatoes with juice, salmon, corn, dill and pepper. Bring to a boil, stirring occasionally. Boil and stir for 1 minute. Serve, adding cheese, if desired. Yield: 4 to 5 servings.

Note: I use a 12-ounce can evaporated milk and 1 cup nonfat milk.

Corn Chowder Soup

Ileen Wolters

2 T. diced bacon
2 T. diced onion
2 1/2 c. corn, drained
1 qt. milk
4 c. diced, cooked potatoes
Salt & pepper, to taste
2 T. parsley

If you wish, you can replace the quart of milk with a mixture of chicken broth and half & half.

Cook the diced bacon. As the bacon browns, add the diced onion and cook until the bacon is cooked and the onion softens. Add the corn, milk and parsley. Heat until hot, but do not boil.

Best to reheat in microwave or crock-pot, as it will scorch very easy on top of the stove.

Corn Chowder

Matt and Christy Franco

4 slices bacon, chopped
1 med. onion, chopped
4 c. hash browns
1 c. water
2 (10 oz.) pkg. frozen whole kernel corn
1 c. heavy cream
1 tsp. sugar
1/4 c. butter
2 c. milk
2 1/2 tsp. salt
1/4 tsp. white pepper

In large saucepan with cover, sauté bacon until golden. Add onion, potatoes and water. Cover. Bring to a boil. Simmer for 10 minutes. Remove cover; set saucepan aside. In medium pan with lid, combine corn, cream, sugar and butter. Simmer, covered, over low heat for 10 minutes. Add to potato mixture with milk, salt and pepper. Cook, stirring occasionally, over low heat. Do not boil. Yield: 8 to 10 servings.

Autumn Chowder

Judy Kuhn

6 slices bacon, chopped
1 c. chopped onion
1 c. water
2 1/2 c. diced potatoes
1 c. sliced carrots
2 tsp. instant chicken bouillon
3 c. milk
2 cans whole kernel corn, drained
1/2 tsp. pepper
3 c. shredded Cheddar cheese
3 T. flour

In a 3-quart pan, fry bacon slightly. Add onion and brown until bacon is crisp. Stir in water, potatoes, carrots and bouillon. Simmer until potatoes are tender, 15 to 20 minutes. Stir in milk, corn and pepper. Heat until simmering. Mix together cheese and flour and add to soup mixture, stirring constantly until cheese is melted. Yield: 8 servings.

Corn and Frank Chowder

Dorothy B. Rust

3 slices bacon, cut up
4 frankfurters, sliced
1 med. onion, chopped
4 med. potatoes, peeled & diced
1 (1 lb.) can whole kernel corn, drained
2 tsp. salt
1/4 tsp. pepper
1/2 tsp. basil
2 c. water
1 tall can (1 2/3 c.) evaporated milk

Fry bacon in large skillet or kettle until crisp. Add franks and brown lightly. Add onion, potatoes, corn, seasonings and water. Bring to a boil. Cover and cook over low heat until potatoes are tender, about 10 to 15 minutes. Add evaporated milk and heat to serving temperature. Do not boil. Yield: 6 servings.

Corn and Sausage Soup

Jean Lem

1 lb. bulk sausage
3 to 4 potatoes, diced
1 1/2 c. water
1 T. basil
1 T. parsley
1 can whole corn
1 can creamed corn
1 (15 oz.) can evaporated milk

Brown and crumble sausage. Add the potatoes, water, basil and parsley. Cover and simmer for 20 minutes, or until potatoes are done. Add corn and milk and heat thoroughly. Do not boil!

Eleanor's Christmas Soup

Judy Casperson

1 lb. hot Italian sausage
2 lg. onions, sliced or chopped
1 green pepper, chopped
2 T. olive oil
2 c. red wine
1 (28 oz.) can crushed tomatoes
5 c. canned beef broth
1 T. dried parsley
1 tsp. minced garlic
1/2 tsp. dried oregano
1/2 tsp. dried basil
Salt & pepper, to taste
8 oz. bow-tie pasta, cooked according to pkg. directions

Boil sausage, then slice and quarter. Sauté meat with onions and green pepper in oil. Add wine and boil for 2 minutes. Add tomatoes, broth, parsley, garlic and spices. Bring to a boil; simmer for 1 hour. Add cooked pasta; serve.

Sauerkraut Soup

Jan Peterson Freeman

2 cans chicken broth
2 potatoes, cubed
6 baby carrots, thinly sliced
2 to 3 T. barley
1/2 ring bologna (like Pella bologna)
1 can sauerkraut
1 can Italian-style tomatoes

In large kettle, mix all ingredients and cook until vegetables are done.

Sauerkraut Soup

Doris Anderson

3 c. chicken broth
1 can cream of mushroom soup
2 c. chopped, cooked chicken
6 Polish sausages, cooked & sliced
2 stalks celery, chopped
1 green pepper, chopped
1 med. onion, chopped
2 med. potatoes, chopped
2 med. carrots, diced
8 oz. fresh mushrooms, sliced
1 can sauerkraut, drained & well rinsed
1/2 tsp. pepper
1 tsp. dill weed

Put all ingredients in crock-pot; cook on low for 10 hours.
I start it on high for 3 hours to lesson cooking time.

Hearty Czech Soup

Donna Walker

4 med. potatoes, diced
1 med. onion, chopped
4 1/2 c. water
1 (16 oz.) can sauerkraut with liquid
1 T. dill weed
1/2 tsp. salt (opt.)
1/2 lb. cooked Polish sausage, sliced
1 c. sour cream
1 T. flour

In a large saucepan, cook potatoes and onions in water until tender. Add sauerkraut with liquid. Add dill, salt and sausage, and bring to a boil. Blend sour cream and flour together. Add 1 cup of the hot mixture to flour and cream, stirring constantly. Add this to the rest of the soup. Bring to a boil and serve with black bread. Yield: 4 generous servings.

A favorite from Katy Wegner.

Hearty Italian Soup

Ardie Roehr

1 lb. Italian pork sausage
1 med. green pepper, chopped
1 med. onion, chopped
1 (28 oz.) can tomatoes, diced is great
1 (16 oz.) can tomato sauce
2 c. water
3 chicken bouillon cubes
3/4 tsp. garlic salt
3/4 c. sm.-shaped macaroni--rings or shells
Mozzarella, Cheddar or American cheese, shredded

Brown sausage, green pepper and onion. Drain. Stir in remaining ingredients, except macaroni and cheese. Cover and simmer for 15 minutes. Stir in macaroni and simmer for 10 to 12 minutes, or until macaroni is tender. Top individual servings with cheese.

Portuguese Soup

Laani Hill

1 lb. kielbasa sausage
10 c. beef broth
1 sm. btl. ketchup
1 onion, chopped
6 med. potatoes, cubed & skins on
1 can kidney beans, undrained
1 sm. head cabbage, chopped
1/2 c. vinegar

Cut kielbasa into bite-size pieces, brown and drain fat. Using a large soup pot, combine sausage with broth, ketchup, onion and potatoes. Simmer until potatoes are done. Add cabbage and beans, and heat thoroughly. Add vinegar last.

Hearty soup with wonderful flavor! Soup is best if made 1 day before serving! To save time, use frozen cubed potatoes, frozen chopped onions and shredded cabbage in a bag.

Italian Sausage Soup

Vicki Sivesind

1 1/2 lb. Italian sausage
2 cloves garlic, minced
2 sm. onions
2 (16 oz.) cans diced tomatoes
1/4 c. dry red wine
5 c. beef broth
1/2 tsp. dried basil
1/2 tsp. dried oregano
2 zucchinis, sliced
3 T. chopped fresh parsley
1 (16 oz.) pkg. spinach pasta, cooked
Salt & pepper, to taste
Fresh grated Parmesan or Romano cheese

In a large pot, cook sausage over medium heat until brown. Remove with a slotted spoon and drain on paper towels. Drain all but 3 tablespoons of fat from pot. Cook garlic and onion in fat for 2 to 3 minutes. Stir in tomatoes, wine, broth, basil and oregano. Bring to a boil, then reduce heat and simmer, uncovered, for 30 minutes. Stir in zucchini, sausage, parsley, salt and pepper. Cook for 25 minutes more.

Just before serving, add cooked pasta. Sprinkle with grated cheese.

Ham and Cheese Chowder

Kathie Weber

3 c. water
1 c. celery, diced
1/2 c. onions, diced
3 med. potatoes, diced
1 c. carrots, diced
1/2 c. butter or margarine, melted
1/2 c. flour
2 pt. milk
1 lb. Cheddar cheese, shredded
2 tsp. salt
1/4 tsp. pepper
4 c. diced ham

Bring water to boiling in medium saucepan. Add vegetables and simmer until soft. Meanwhile, in Dutch oven, blend butter and flour. Add milk and cook mixture on medium heat until boiling. Boil for 1 minute. Stir in cheese. Then add the chowder, salt, pepper, ham and cooked vegetable mixture. Heat, but do not boil.

This recipe serves 12 hearty servings and it tastes better when it's reheated!

Linda's Cheese Soup

Judy Casperson

1 (10 oz.) bag California Blend frozen vegetables
3 c. chicken broth
1/2 c. margarine
1/2 c. flour
4 c. milk
3/4 lb. Velveeta cheese, cubed

Cook vegetables in broth until soft. Mash with potato masher. Melt margarine and add flour; mix and add to vegetables and broth mixture. Stir to blend well. Add milk and cheese. Heat until cheese melts. Yield: 6 to 8 servings.

Broccoli-Cheese Soup

Nancy Kaltenheuser

1 c. water
1 chicken bouillon cube
1 (10 oz.) pkg. frozen chopped broccoli
1 med. carrot, grated
2 to 3 T. butter
2 to 3 T. flour
2 c. milk
1 lb. American cheese, cubed
1 can cream of chicken soup, undiluted
1 T. minced onion flakes
1 T. Worcestershire sauce
Pepper, to taste

Heat water and bouillon cube to boiling. Add broccoli and carrot. Cook for 5 minutes, or until tender. Remove from heat; do not drain. In separate saucepan, melt butter; slowly stir in flour. Gradually add milk. Cook until thickened. Stir in cheese, soup, onion, Worcestershire sauce and pepper. Add broccoli/carrot mixture. Heat and serve. Yield: 10 to 12 servings.

Cheese and Vegetable Soup

Marta Burkgren

1 1/4 c. chicken broth
1/2 c. chopped, peeled potato
1/4 c. chopped celery
1/4 c. chopped carrot
1/4 c. chopped broccoli
1/4 c. chopped red pepper
1/4 c. chopped onion
1 1/4 c. skim milk
2 T. flour
1/4 c. shredded American cheese

In medium saucepan, combine chicken broth and vegetables. Bring to a boil; reduce heat. Cover and simmer for 10 to 12 minutes, or until vegetables are tender. In a small bowl, stir together milk and flour; stir into saucepan with vegetables. Cook and stir until thick and bubbly. Cook and stir for 1 minute more. Stir in cheese until melted. Yield: 4 servings.

Cheese Soup

Linda C. Johnson

3 c. potatoes, cubed
1 c. water
1 c. chicken broth
4 green onions, chopped
3 sticks celery, chopped
3 T. butter
3 carrots, sliced
1 c. milk
1/4 c. flour
2 T. Worcestershire sauce
1/2 tsp. salt
1/2 tsp. dry mustard
1 tsp. parsley
Lemon pepper, to taste
2 slices ham, chopped
1 lb. Velveeta cheese
2 to 3 oz. sharp Cheddar cheese

GARNISH:
Crumbled bacon
Croutons

On stove, cook potatoes in water and broth. In frying pan, sauté onions and celery in butter. Add carrots and sautéed vegetables to potatoes (when they are almost cooked through). In a bowl, mix the milk, flour and Worcestershire sauce together and add to the vegetables. Cook until thick. Add the salt, mustard, parsley and lemon pepper, and stir well. Add the ham and cheese and heat through. Serve with crumbled bacon and croutons.

This is our "traditional" Christmas Eve meal, served with warm homemade bread!

Tomato-Barley Soup

Pat Banitt

1 T. canola oil
1/2 c. minced onion
2 c. water
3 c. V8 juice (or tomato)
2 cans cream of celery soup
1/2 c. barley
2 c. shredded carrots
1/4 tsp. pepper
1/8 tsp. marjoram
1 bay leaf
1/8 tsp. garlic salt
1 tsp. sugar
Fresh basil
Cheddar cheese

Cook onion in oil until tender. Combine water, juice and soup, and add to pan. Add barley, carrots and seasonings. Simmer for 1 1/2 hours. Garnish with fresh snips of basil and sprinkle with Cheddar cheese when serving.

May be made with 1 pound ground beef, browned with onions, instead of barley.

Lentil-Barley Soup

Pat Banitt

3/4 c. chopped onion
3/4 c. chopped celery
1 clove garlic, minced
1/4 c. butter or margarine
6 c. water
6 vegetarian bouillon cubes
2 (14 oz.) cans diced tomatoes
3/4 c. dry lentils, rinsed & drained
3/4 c. pearl barley
1/2 tsp. dried rosemary, crushed
1/2 tsp. dried oregano, crushed
1/4 tsp. pepper
1 c. sliced carrots
1 c. shredded Swiss cheese

In a 4-quart Dutch oven, cook onion, celery and garlic in hot butter or margarine until tender. Dissolve bouillon cubes in hot water. Add this to pot along with undrained tomatoes, lentils, barley, rosemary, oregano and pepper. Bring to boiling. Reduce heat. Cover and simmer for 45 minutes. Add carrots and simmer for 15 minutes more, until tender. Serve topped with cheese.

If too thick after cooking, may add water as desired.

Byerly's Wild Rice Soup

Sue Hansen

6 T. butter
1 T. minced onion
1/2 c. flour
3 c. chicken broth (2 cans)
2 c. cooked wild rice (1/2 c. raw)
1/2 tsp. salt
1/3 c. minced ham
1/2 c. finely-shredded carrots
3 T. chopped, slivered almonds
1 c. half & half
2 T. dry sherry
Parsley, snipped

Melt butter in saucepan; sauté onion until tender. Blend in flour, then gradually add broth. Cool, stirring constantly until mixture comes to a boil. Boil for 1 minute. Stir in rice, salt, ham, carrots and almonds; simmer for about 5 minutes. Blend in half & half and dry sherry. Heat to serving temperature. Garnish with minced parsley. Yield: 6 cups.

French Onion Soup

Nancy Kaltenheuser

1 med.-sized onion
1/4 c. butter or margarine
4 cans Campbell's beef broth
2 c. water
1/4 tsp. ground pepper
1/2 tsp. sugar
4 to 6 slices light rye bread, toasted (can use French bread)
4 to 6 slices Swiss cheese

Peel and chop onion. Sauté in butter in Dutch oven until soft and clear. Add broth, water, pepper and sugar. Simmer for 45 minutes. Place soup in serving crocks and bake at 400˚ for 15 minutes.

Place bread on soup, then cheese on bread. Broil until bubbly. Serve.

Cauliflower Soup

Jean Lem

2 T. butter or margarine
1/2 c. onion, finely chopped
1 c. celery, thinly sliced
1 sm. carrot, grated
3 med. potatoes, thinly sliced
1 head cauliflower, cut in flowerettes
4 c. chicken broth
1 bay leaf
1/8 tsp. tarragon
2 to 3 T. butter
1/4 c. flour
1 c. milk
2 c. half & half cream
Salt & pepper, to taste
6 to 8 oz. shredded Cheddar cheese
2 T. parsley

Heat butter in heavy pan over medium heat. Add onions and sauté until transparent. Add celery, carrots, potatoes, cauliflowers and chicken broth. Stir well; cover and reduce heat. Simmer for 15 to 20 minutes. Add tarragon and bay leaf. Stir well. In another small heavy saucepan, melt butter; add flour slowly and stir well. Add milk gradually, stirring constantly. Cook over low heat until sauce thickens, stirring well. Pour slowly into soup and blend well. Add cream and salt and pepper to taste. Simmer gently for 15 to 20 minutes. Do not boil. Just before serving, add parsley and cheese. Reheat and serve immediately. Yield: 10 servings.

I usually use 2% or skim instead of half & half, works fine.

Don't let the directions scare you!!

Cabbage Soup

Naomi Grindeland

1 med. onion, chopped
1 T. butter
1 T. oil
2 lb. ground beef
1 sm. head cabbage, shredded
1 can cream of mushroom soup
1 can cream of chicken soup
1 can cream of cheese soup
1 can Ro-Tel spiced tomatoes
1 can beef broth (opt.)

Sauté onion in butter and oil. (I use both butter and oil.) Add ground beef and brown. Drain grease. Add rest of ingredients. If it seems too dry, add a can of beef broth as you don't add water with soups. Add Ro-Tel tomatoes. Place in crock-pot and cook for 6 to 8 hours.

This is good served in bread bowls. A friend said they used the real spicy Ro-Tel tomatoes, but I've only used the mild Ro-Tel.

Marge's Sausage-Potato Soup

Karen Nettleton

1 lb. Italian sausage
1 lb. pork sausage
1/2 med. onion, chopped
2 to 3 T. flour
2 c. milk
2 to 3 potatoes peeled & cubed
1 stalk celery, diced
2 carrots, thinly sliced
1/2 tsp. basil flakes
1/4 tsp. celery salt

Brown sausages with onion. Add flour; mix well. Add milk and stir until heated and thickens. Meanwhile, put vegetables in saucepan; cover with water. Cook until vegetables are tender-crisp. Add vegetables and liquid to meat mixture. Add basil and celery salt. Heat in crock-pot.

Baked Potato Soup

Kim Wierson

2/3 c. margarine
2/3 c. flour
7 c. milk
4 lg. potatoes, baked, cooled, peeled & cubed
4 green onions, sliced
12 bacon strips, cooked & crumbled
2 c. shredded Cheddar cheese
1 to 2 c. cooked ham cubes
1 c. sour cream
3/4 tsp. salt
1/2 tsp. pepper

In a large soup kettle or Dutch oven, melt the margarine. Stir in flour, heat and stir until smooth. Gradually add milk, stirring constantly until thickened. Add potatoes and onions. Bring to a boil, stirring constantly. Reduce heat; simmer for 10 minutes. Add remaining ingredients; stir until cheese is melted. Serve immediately. Yield: 8 to 10 servings (2 1/2 quarts).

Potato and Ham Chowder

Gayla Moore

1 (5 oz.) pkg. scalloped potatoes
1 c. diced fully-cooked ham
4 c. chicken broth
1 c. chopped celery
1/2 c. chopped onion
1/8 tsp. pepper
2 c. half & half
1/3 c. flour

Mix potatoes, ham, broth, celery, onion and pepper in crock-pot for 7 hours. In a bowl, mix half & half with flour and add to crock-pot; mix and cook for 1 hour longer. Yield: 5 servings.

Potato-Cheese Soup

Liz Sletten

2 (10 3/4 oz.) cans chicken broth
1 can condensed beef broth
3 c. water
2 lg. onions, chopped
4 lg. potatoes, peeled & diced
2 c. celery, chopped
1 carrot, finely chopped
1/3 c. butter
1/3 c. flour
Salt & pepper, to taste
Grated Swiss cheese (opt.)

Combine all ingredients, except the butter, flour and cheese. Cover and simmer for 30 minutes. Melt butter and stir in flour until brown. Add 1/2 cup soup mix to butter and flour, and stir thoroughly. Add all to soup and whisk until blended. It will thicken the soup nicely. Add cheese after putting in soup bowls. Yield: 6 to 8 servings, nicely.

This freezes very well and recipe can be adjusted up or down depending on size of group.

Pumpkin Soup

Mary Lou Paulsen

1 lg. pumpkin
1 c. bread crumbs
1 med. onion, diced
1/4 c. margarine or butter
Chicken broth
2 c. shredded Swiss cheese
1 pt. half & half

Remove top of large pumpkin; save top. Clean out inside of pumpkin and place in large pan with sides (to catch drips if pumpkin leaks during cooking). Brown bread crumbs and onion in margarine or butter. Place in pumpkin. Fill pumpkin 2/3 full with chicken broth. Add Swiss cheese. Bake (with top on) in a 300° oven for 6 hours. Add half & half; continue to bake for another 2 hours at 250°. Remove top for the last 30 minutes. Serve from pumpkin. Yield: 8 servings.

Cool Raspberry Soup

Alice Fardal

20 oz. frozen raspberries, thawed
1 1/4 c. water
1/4 c. white wine
1 c. cran-raspberry juice
1/2 c. sugar
1 1/2 tsp. ground cinnamon
3 whole cloves
1 T. lemon juice
1 (8 oz.) ctn. raspberry yogurt
1/2 c. sour cream
Fresh mint leaves & raspberries, for garnish

Put raspberries, water and wine in blender until raspberries are very soft and broken up. Transfer to large kettle. Add juice, sugar and spices. Bring to a boil over medium heat. Strain and cool liquid (discard solids). Whisk lemon juice and yogurt into raspberry liquid. Serve with a dollop of sour cream, a raspberry and a mint leaf. Yield: 10 large bowls of cold soup.

Sandwiches

French Dip Sandwich

Fellowship Board,
Cyndy Howell

3 to 4 lb. rump roast
1 tsp. salt
1 tsp. pepper
5 c. hot water
4 to 5 beef bouillon cubes
1 tsp. dried oregano
1 tsp. Italian seasoning
3 garlic cloves
Toasted hoagie buns

Bake roast with salt and pepper, uncovered, for 30 minutes at 350˚. Mix hot water with the spices, garlic and bouillon cubes. Pour over roast. Cover and bake for 2 1/2 hours. Remove beef and cool enough to slice thin. Strain broth. Return meat to strained broth and marinate overnight in the refrigerator. Reheat to serve. Serve on toasted hoagie bun. Use broth for au jus.

French Dip Sandwiches

Diane Bryne

Rump beef roast or similar, 3 lb. approx.
1 (12 oz.) can beer, possibly more
1 can French onion soup
French rolls or other firm bread

Spray crock-pot with nonstick spray before turning on. Put in meat; pour over beer and soup, and add more beer to cover roast. Cook on low for 8 hours. Serve sliced meat on rolls with bowls of au jus for dipping. Yield: 8 to 10 servings.

Crock-Pot French Dip Sandwiches

Heather Botine

English boneless arm roast (3 1/2 to 4 lb.)
1 pkg. Good Seasons Zesty Italian dressing mix
1 pkg. au jus powder
1 can beef bouillon
1/2 can water

Pour ingredients over roast in crock-pot. Cook on low for 8 hours or on high for 4 to 6 hours. Cut up in small slices or chunks. Serve on Italian or French rolls. Use juices in crock-pot for dipping.

I usually add a bit more water to the juices, once the roast is done, for dipping.

County Fair Hamburger

Nancy Hegland Sedgwick

1 lb. hamburger
1/3 c. water
1 tsp. Worcestershire sauce
1 tsp. salt
1 tsp. chili powder
1/3 c. ketchup
1/3 c. diced onion
1/3 c. tomato juice
Hamburger buns

Brown meat in 10-inch skillet. Drain. Add rest of ingredients; mix well. Continue cooking over medium-low heat for 25 minutes. Serve on buns. Yield: 4 servings.

Maid-rite Sandwiches

Barb Koester

SEASONING:
4 oz. ketchup
3 heaping tsp. prepared mustard
3 heaping tsp. cream-style horseradish
3 tsp. Worcestershire sauce
Salt & pepper, to taste

5 lb. ground beef
8 oz. chopped onions
8 oz. water
Hamburger buns

Mix seasoning in an 8-ounce cup; set aside. Place ground beef in a flat-bottom kettle; layer onions, water and seasoning. Use a wooden spoon to mix, chop and stir the meat until very fine as it cooks. Cook for about 25 minutes after it starts to brown. Use a crock-pot to keep warm. Serve on buns.

Taylor's Maid-rite in Marshalltown is the best, but this comes close!!?!

Sloppy Joes

Jane Wierson

1 lb. ground beef
3/4 c. ketchup
1 tsp. salt
1 lg. onion
1 T. vinegar
1 tsp. sugar
1 T. mustard

Brown hamburger and drain grease. Add remaining ingredients. Cook in crock-pot for 4 to 5 hours on low, 1 to 2 hours on high, or simmer for 1/2 hour on stove-top. Yield: 6 servings.

Sloppy Joe Mix

Jean Lem,
Diane Skaff

1 lb. ground beef
1 med. onion, chopped
3 T. prepared mustard
1 can chicken gumbo soup

Cook and stir ground beef and onion until meat is browned and onion is tender. Stir in mustard and soup. Simmer for 15 minutes, or until mixture thickens slightly, stirring occasionally. Spoon onto hamburger buns. Yield: 6 servings.

Jean adds 1/2 cup catsup and uses only 1 teaspoon mustard.

Sloppy Joes

Judy Casperson

1 1/2 lb. ground beef
1 c. chopped celery
1/2 c. chopped onions
2 T. Worcestershire sauce
1 c. ketchup
1 T. prepared mustard
2 T. brown sugar

Cook together ground beef, celery and onion until done; drain. Add rest of ingredients and simmer for 10 or 15 minutes. Serve on buns.

Quick Barbecue Hamburgers

Ingrid Place

2 lb. ground beef
1 onion, chopped
1 c. ketchup
Pepper, to taste
Chili powder, to taste
Hamburger buns

Brown beef and onions; pour off fat. In same pan, add remaining ingredients. Mix well. Bring to a boil and simmer a short time, stirring occasionally. Serve on buns. Yield: 8 sandwiches.

Beef Burgers

Mary Eller

6 lb. hamburger
2 T. dry onion
Salt, to taste
2 c. ketchup
1/2 c. sugar
1/3 c. vinegar
1/3 c. mustard

Brown meat and onion. Add rest of ingredients and simmer for 20 to 30 minutes. Yield: 36 sandwiches.

Shredded Bar-B-Q Beef

Darlene Schmidt

3 lb. chuck roast
1 lg. onion, chopped
1 stalk celery, chopped
1 lg. green pepper, chopped
1 1/2 qt. water
2 cloves garlic
1 tsp. salt
14 oz. catsup
2 T. brown sugar
2 T. vinegar
1 tsp. allspice
1 tsp. dry mustard
1/2 tsp. chili powder
2 to 3 drops Tabasco sauce
1 tsp. Worcestershire sauce
1 bay leaf
1/4 tsp. garlic salt
1/4 tsp. paprika
Hamburger buns

Place meat and vegetables in heavy large saucepan; cover with water. Cook, covered, on low for 4 hours. Remove meat; cool and shred. Strain vegetables from broth (save broth) and return shredded meat to 1 1/2 cups broth. Add remaining ingredients and simmer for 1 hour. Additional broth may be added if needed. When done, mixture should be of spreading consistency. Yield: 20 servings.

An often requested recipe I got from a friend.

Beef Sandwiches

Jean Lem

3 cans beef broth
1 pkg. Good Seasons Italian dressing
4 lb. roast

Cook all night in crock-pot. Shred meat for sandwiches.

Italian Beef

Marge Ricketts

1 (5 or 6 lb.) eye of the round beef roast

1 pkg. French onion soup mix
1 c. red wine
1 can beef broth

Mix above together as a sauce.

2 doz. crusty rolls

Bake the roast beef until tender. Bake at 325°. It will take a couple of hours. When done, slice and place slices in a crock-pot. Cover slices with the sauce from above. Simmer slowly in crock-pot for several hours. Serve slices on crusty rolls. Serve sauce in small bowls beside the sandwich. This is like a French Dip.

Shredded Beef Sandwiches

Jodi Furnald

3 lb. beef stew meat, in 1" cubes
3 med. green peppers, diced
2 lg. onions, diced
1 (6 oz.) can tomato paste
1/2 c. packed brown sugar
1/2 c. cider vinegar
3 T. chili powder
2 tsp. salt
2 tsp. Worcestershire sauce
1 tsp. ground mustard

In slow cooker, combine beef, green peppers and onions. In a small bowl, combine tomato paste, brown sugar, vinegar, chili powder, salt, Worcestershire sauce and mustard. Stir into meat mixture. Cover and cook on high for 7 to 8 hours. Skim fat from cooking juices. Shred beef using 2 forks. Use slotted spoon to serve on buns. Use 1/2 cup for each sandwich. Yield: about 14 to 16 sandwiches.

Italian Beef Sandwiches

Sue Taege

Beef rump roast (about 4 lb.)
1 sm. onion, chopped
2 c. water
4 tsp. instant beef bouillon
1 tsp. oregano (leaf)
1 tsp. thyme (leaf)
3 drops Tabasco sauce
2 T. Worcestershire sauce
1 glove garlic, minced
1/2 to 1 (10 1/2 oz.) jar mild pepperoni, chopped
Buns or pita bread

Mix together and put into crock-pot. Add roast and baste. Cook on low for approximately 8 hours, basting once in a while. When done cooking and almost falling apart, shred beef and put back into juices. Yield: 16 to 20 sandwiches.

Freezes well. Put enough in small Ziploc bag for 2 sandwiches and freeze.

Quick Pork-Rites

Maxine Jensen

2 lb. lean ground pork
2 T. vinegar
1 tsp. dry mustard
2 T. onion, chopped
1 T. brown sugar
1 tsp. salt
1/2 c. water
1 c. catsup
Sandwich buns

Brown and drain pork. Combine remaining ingredients and add to pork. Simmer for 20 minutes or longer. Serve on sandwich buns.

This recipe is great to keep warm in a crock-pot.

Savory Crescent Chicken Squares

Esther Hanson

1 (3 oz.) pkg. cream cheese, softened
3 T. margarine or butter, melted
2 c. cooked, cubed chicken, or 2 (5 oz.) cans boned chicken
1/4 tsp. salt
1/8 tsp. pepper
2 T. milk
1 T. chopped chives or onion
1 T. chopped pimento (opt.)
1 (8 oz.) can Pillsbury refrigerated quick crescent dinner rolls
3/4 c. seasoned croutons, crushed

Heat oven to 350˚. In medium bowl, blend cream cheese and 2 tablespoons margarine (reserve 1 tablespoon) until smooth. Add the next 6 ingredients; mix well. Separate crescent dough into 4 rectangles; firmly press perforations to seal. Spoon 1/2 cup meat mixture onto center of each rectangle. Pull 4 corners of dough to top center of chicken mixture, twist slightly and seal edges. Brush tops with reserved 1 tablespoon margarine; dip in crouton crumbs. Place on ungreased cookie sheet. Bake at 350˚ for 20 to 25 minutes, or until golden brown. Yield: 4 sandwiches.

Chicken Sandwich

Sue Taege

1 1/2 c. cooked chicken
1 c. grated Cheddar cheese
1/3 c. celery, chopped
1/2 c. mayonnaise
1 T. minced onion
1 T. lemon juice
1/2 to 1 tsp. accent
1/4 tsp. salt
6 hamburger buns

Toss all ingredients together; spread on hamburger buns. Wrap in foil, freeze or heat in a 350˚ oven for 10 minutes. Yield: 6 sandwiches.

Can substitute turkey or roast for chicken.

Monte Cristo Sandwich

Delores Oliver

1 T. butter
3 slices white bread
1 slice cooked ham
2 slices cooked turkey or chicken
2 slices Swiss cheese
1 egg
1/4 c. milk
2 T. butter

Butter bread on one side. Place ham and turkey on butter. Spread butter on both sides of second slice of bread, place over meat. Top with cheese. Butter third slice of bread on one side. Place on cheese, buttered-side down. Cut sandwich diagonally, secure with toothpicks. Combine egg and milk. Dip sandwiches in batter and sauté in 2 tablespoons butter until golden brown. Yield: 1 sandwich.

Can make sandwiches ahead, except up to dipping in the batter.

Hot Sandwiches

Kathy Anderson

3 c. ham, diced
1/2 c. sharp Cheddar cheese, diced
1/2 c. onion, diced
2 hard-boiled eggs, diced
1/2 c. olives, diced

DRESSING:
3 T. mayonnaise
1/2 c. chili sauce

Combine the ham, cheese, onion, eggs and olives. Stir in the combined dressing. Place on bun halves and put under the broiler until cheese is melted, or put in buns and wrap in foil and bake at 400° for 15 minutes.

Ultimate Grilled Cheese

Jodi Furnald

3 oz. cream cheese, soft
3/4 c. mayonnaise
1 c. shredded Cheddar cheese
1 c. shredded Mozzarella cheese
1/2 tsp. garlic powder
1/8 tsp. seasoned salt
Italian bread, sliced 1/2" thick

Mix all ingredients together. Spread on Italian bread slice. Top with another slice. Butter outside of sandwich and grill in a skillet until browned.

Artichoke-Cheese Hoagie Sandwich

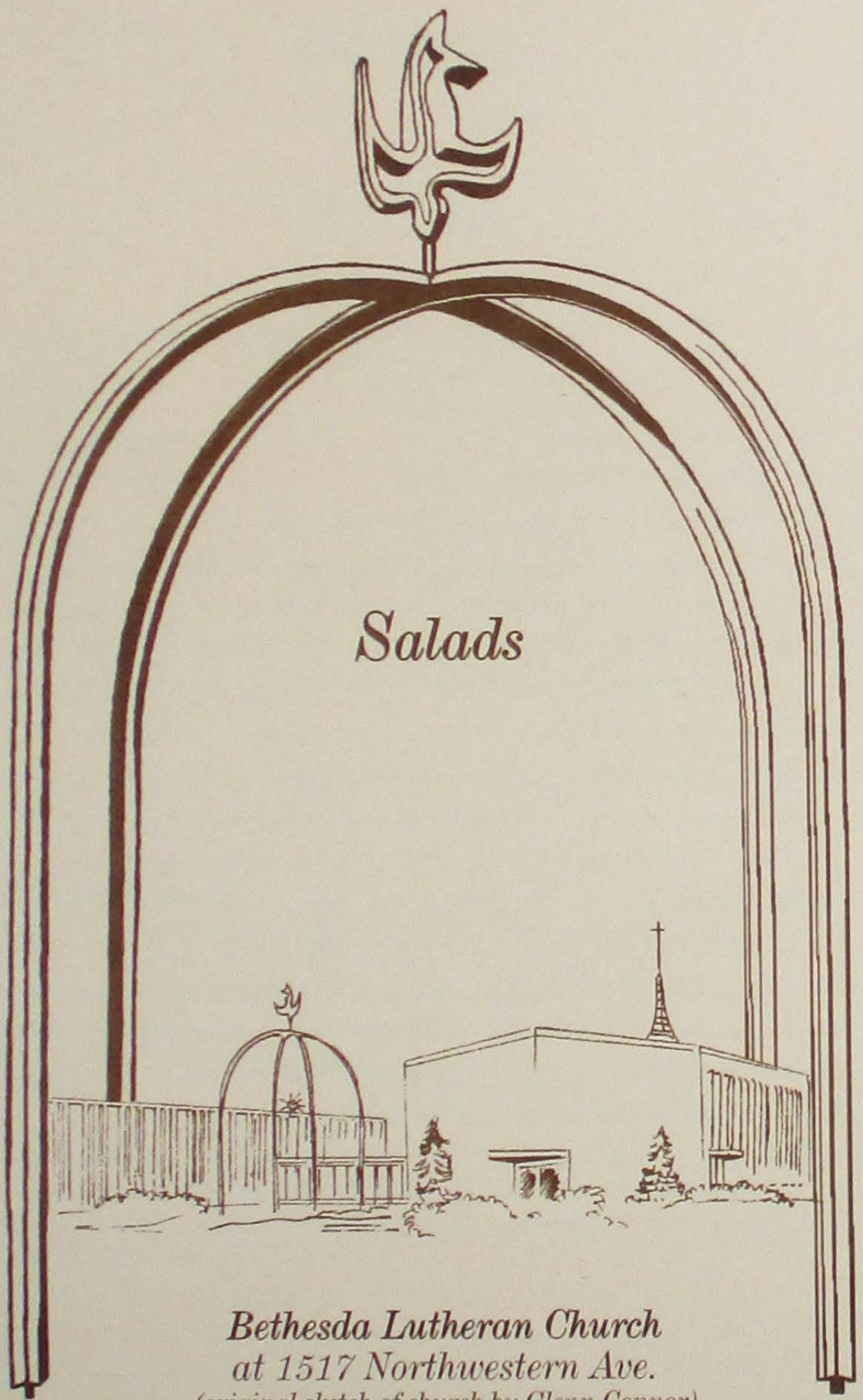
Joanne Frederiksen

2 hoagie buns
2 T. olive oil
Foil
Cooking spray
4 oz. Mozzarella cheese, thinly sliced
1 med. tomato, thinly sliced
1 (6 oz.) jar marinated artichoke hearts, drained & chopped
1/4 c. sliced ripe olives
2 T. grated Parmesan cheese
2 T. snipped fresh basil
1/4 tsp. pepper

Split buns horizontally; brush cut sides with olive oil. Tear off 24 inches of foil; cut in half to make two 12x12-inch squares. Spray lightly with cooking spray. Place bottom halves of buns in center of foil. Top with Mozzarella cheese, tomatoes and artichokes. Sprinkle with olives, Parmesan cheese, basil and pepper. Place remaining halves of buns on top. Seal foil tightly around buns. Bake at 375° for 15 minutes, or until hot. Unwrap and cut each bun in half to serve. Yield: 4 servings.

Notes & Recipes

Salads



Bethesda Lutheran Church
at 1517 Northwestern Ave.
(original sketch of church by Glenn Connor)

From Everyday Cookbook and Family Compendium 1892

Lettuce Salad

The early lettuce and the first fine salad, are five or six leaves in a cluster; their early appearance is their greatest recommendation; cabbage or white-heart lettuce is later and much more delicate; break the leaves apart one by one from the stalk and throw them into a pan of cold water; rinse them well, lay them into a salad bowl or a deep dish, lay the largest leaves first, put the next size upon them, then lay on the finest white leaves; cut hard boiled eggs in slices or quarters and lay them at equal distances around the edge and over the salad; serve with vinegar, oil and made mustard in the castor. Or, having picked and washed the lettuce, cut the leaves small; put the cut salad in a glass dish or bowl, pour a salad dressing over and serve; or, garnish with small red radishes, cut in halves or slices, and hard-boiled eggs cut in quarters or slices; pour a salad dressing over when ready to serve. Serve with boiled lobster, boiled fowl or roasted lamb or veal.

Salads

Salads

Three-Bean Salad

Darlene Hade

1 can green beans
1 can wax beans
1 can kidney beans
1 carrot, sliced thin
1/2 c. celery, diced
1 tsp. onion, grated
1/2 c. green pepper, chopped
Salt & pepper, to taste

DRESSING:
3/4 c. sugar
1/2 c. vinegar
1/4 c. oil

Drain green and wax beans. Rinse kidney beans with water. Mix all together. Add dressing and chill for 24 hours. Yield: 4 cups.

Four-Bean Salad

Mary Kappelmann

1 (16 oz.) can green beans, drained
1 (16 oz.) can wax beans, drained
1 (16 oz.) can garbanzo beans, rinsed & drained
1 (16 oz.) can kidney beans, rinsed & drained
1 chopped green pepper
8 green onions, sliced
3/4 c. sugar
1/2 c. cider vinegar
1/4 c. olive oil
1/2 tsp. salt (opt.)

In a large bowl, combine the beans, green pepper and onions. In a small bowl, combine remaining ingredients; stir until the sugar dissolves. Pour over bean mixture. Cover and refrigerate overnight. Stir several times. Yield: 10 to 12 servings.

Bean Salad

Michelle Peters

1 (15 oz.) can black beans, drained
1 (15 oz.) can red kidney beans, drained
1 (15 oz.) can garbanzo beans, drained
1 (15 oz.) can corn, drained
1 seeded cucumber, chopped
1 green pepper, chopped
1 red onion, chopped
2 lg. diced tomatoes
1 can sliced black olives, drained

DRESSING:
1 T. red wine vinegar
1 tsp. salt
3 to 4 T. lemon juice
1 tsp. cumin
1 tsp. cilantro

Mix all the beans and vegetables together in a bowl. Mix dressing ingredients together and toss with the bean and vegetable mixture.

You can add more vinegar and lemon juice to taste.

Hot Bean Salad

Donna Walker

1 (1 lb.) can dark kidney beans, drained
1 c. thinly-sliced celery
1/4 lb. sharp processed American cheese, diced
1/3 c. chopped sweet pickle
1/4 c. thinly-sliced green onions
1/2 tsp. salt
1/2 c. mayonnaise
1/3 c. rich round cracker crumbs

Combine all ingredients, except the crumbs. Toss lightly. Spoon into a casserole; sprinkle crumbs on top. Bake in a 450° oven for 10 minutes, or until bubbly. Garnish with crisp bacon curls. Yield: 4 to 6 servings.

Fresh Broccoli Salad

Nancy Kaltenheuser

1 lg. broccoli bunch
1/2 c. chopped purple onion
1 c. chopped celery
1/4 to 1/2 c. shelled sunflower seeds
1 c. golden raisins
1/2 c. white sugar
1 c. mayonnaise
2 T. white vinegar

Wash all vegetables and cut into bite-size pieces, and place in bowl. Add sunflower seeds and raisins. In separate bowl, mix sugar, mayonnaise and vinegar, and add to other ingredients. Stir well and chill before serving. Yield: 10 to 12 servings.

Keeps several days in refrigerator.

Broccoli-Grape Salad

Carrol Sanderson,
Wilma Wicks

2 lg. bundles broccoli, washed & cut into sm. flowerets
1 1/2 c. red grapes, halved
1 med. to lg. red onion, finely diced
1/2 to 1 c. coarsely-cut nuts (pecans, walnuts or slivered almonds)
3/4 lb. bacon, fried crisp & crumbled (opt.)

DRESSING:
1/2 c. sugar
3 T. cider vinegar
1 1/2 c. mayonnaise

Combine broccoli, grapes, onion, nuts and bacon in large bowl. Microwave sugar and vinegar until sugar is dissolved. Add mayonnaise and blend until smooth. Pour over salad. Chill until ready to serve.

Variation: Wilma adds 1 cup golden raisins and uses green onions instead of red.

Ingredients may be prepared ahead, but do not mix with dressing until shortly before serving to preserve crispness. This makes a large salad; may be cut in half.

Broccoli-Orange Salad

Carol Bailey

1 c. mayonnaise
1/4 c. sugar
2 T. vinegar
8 c. broccoli florets
1 (11 oz.) can mandarin oranges, drained
1/2 c. chopped red onion
6 to 8 bacon strips, cooked & crumbled
1/2 c. raisins

In a small bowl, whisk mayonnaise, sugar and vinegar. Cover and refrigerate for at least 2 hours. In a large bowl, combine broccoli, oranges, onion, bacon and raisins. Add dressing and toss to coat. Cover and refrigerate for 1 hour. Yield: 8 to 10 servings.

I usually do not add the drained mandarin oranges until right before serving.

Cauliflower Salad

Marianne Berhow

1 head cauliflower, cut up
1 (10 oz.) pkg. frozen peas
1 c. celery, cut up
1/4 c. chopped onion

DRESSING:
1 c. mayonnaise
1 pkg. dry Hidden Valley original dressing mix
Pinch of sugar

Combine first 4 ingredients. Combine dressing ingredients. Mix with vegetables and let set for a while before serving. Yield: 8 to 10 servings.

White Corn Salad

Barb Osterloo

1 (15 oz.) can shoepeg white corn
1 (15 oz.) can tiny peas
1 (15 oz.) can French-cut beans
1 sm. jar pimento
3/4 c. sugar
1/2 c. vegetable oil
1/2 c. vinegar (white)
1 tsp. salt
1 tsp. pepper
1 c. celery, chopped
1 bunch green onions, chopped
1 green pepper, chopped

Drain corn, peas, beans and pimento, and mix. Boil sugar, vegetable oil, vinegar, salt and pepper; cool. Mix all ingredients together and refrigerate. Yield: 10 to 12 servings.

Cucumber Salad

Dorothy Kloock

3 T. mayonnaise
2 T. sugar
1/2 lg. onion, sliced
1 tsp. celery seed
1 big long cucumber, sliced

Mix mayonnaise and sugar well; add rest of ingredients and mix. Makes its own juice.

Kraut Salad

Cindy Wahl

1 lg. can sauerkraut
1/2 c. chopped celery
1/2 c. chopped onion
1/2 c. chopped green &/or red pepper
1 scant c. sugar

Drain liquid from sauerkraut. Mix and toss all ingredients; chill.
May be made a day ahead. Keeps well.

Crunchy Pea Salad

Jodi Furnald

1 (16 oz.) pkg. frozen peas, thawed
1 c. celery, chopped
1 can water chestnuts, drained
1/4 c. red onion, chopped
6 slices bacon, fried & crumbled

DRESSING:
1 1/2 c. mayonnaise-type salad dressing
1/2 c. Italian dressing
Lettuce leaves
1 c. peanuts

Combine ingredients with dressing, mixing until blended. Line serving dish with lettuce leaves; add peanuts last so they won't get soggy.

Pea 'n' Cheese Salad

Rhonda Clayton

1 (20 oz.) pkg. frozen peas, cooked
1 c. chopped celery
2 hard-cooked eggs, chopped
1 c. cubed Cheddar cheese
1/2 c. thinly-sliced radishes
1/4 c. chopped green onions
1 c. mayonnaise
3 T. sweet pickle relish
1 tsp. sugar
1 tsp. seasoned salt
1 tsp. ground mustard

In a bowl, combine the first 6 ingredients. In a small bowl, combine the mayonnaise, relish and seasonings. Stir into the pea mixture. Cover and refrigerate until serving. Yield: 8 to 10 servings.

Potato Salad Roll

Anne Kottman

4 med. potatoes
1/3 c. salad dressing
1 tsp. salt
1/2 tsp. paprika
1/2 c. diced celery
3 hard-boiled eggs, chopped
2 T. chopped scallions
1 c. cream-style cottage cheese, drained
2 T. salad dressing
2 T. finely-chopped green pepper
2 T. diced pimento

Cook potatoes in small amount of water. Drain and mash potatoes, no liquid. Combine with next 6 ingredients. Refrigerate until cold. Pat mixture into a 9x12-inch rectangle on sheet of waxed paper.

Mix drained cottage cheese with remaining ingredients and spread on potato mixture. Carefully roll shorter side into log keeping cottage cheese filling from spilling out sides. With seam down, transfer roll with waxed paper onto cookie sheet or other pan and refrigerate. Serve on bed of lettuce and garnish with parsley, egg slices, etc.

Marinated Tomato Salad

Nancy Kaltenheuser

8 med. tomatoes, sliced
1/4 c. minced fresh parsley
1/4 c. olive or vegetable oil
2 T. cider or red wine vinegar
2 tsp. prepared mustard
1 garlic clove, minced
1 tsp. sugar
1 tsp. salt (opt.)

Arrange tomatoes in serving bowl; sprinkle with parsley. Combine the remaining ingredients in a jar with a tight-fitting lid; shake well. Pour over tomatoes. Cover and refrigerate for 30 minutes, or until ready to serve.

Cherry Tomato-Brussels Sprouts Salad

Mary Kappelmann

1 (8 to 10 oz.) pkg. sm. tender frozen Brussels sprouts
Italian fat-free salad dressing
6 cherry tomatoes, halved

Cook sprouts as directed on package; drain. Pour enough salad dressing over hot sprouts to coat well. Cover and refrigerate at least 3 hours. Cut tomatoes into halves and toss with sprouts before serving. Yield: 4 servings.

Tomato-Zucchini-Cucumber Salad

Laura Miller

4 sm. zucchini, sliced
4 sm. cucumbers, sliced
1 T. salt
1 T. vinegar
2 T. oil
4 med. tomatoes, sliced
3/4 c. mayonnaise, or low-fat salad dressing
4 green onions, sliced
2 hard-cooked egg yolks, crumbled

In a bowl, sprinkle salt over zucchini and cucumber and set aside for 1 hour. Drain well and toss with vinegar and oil. Drain well. Arrange tomato slices over vegetables in bowl, then spread with mayonnaise. Garnish with onions and eggs before serving.

My favorite! I like to substitute cherry tomatoes for the sliced tomatoes. The salad can be mixed together, rather than layered.

Marinated Vegetable Salad

Ruth Harris

8 stalks celery, chopped
2 green peppers, chopped
1 (2 oz.) jar pimentos, chopped
2 (14 oz.) cans peas
2 cans French-style green beans
3/4 c. oil
3 c. sugar
2 c. vinegar
2 tsp. salt

Drain vegetables and combine in large glass bowl. (Do not use plastic.) Mix oil, sugar, vinegar and salt in saucepan; bring to boiling and then cool. Pour over vegetables and toss. Cover container and place in refrigerator. Yield: 3 quarts.

This is very good and keeps for up to 3 weeks in refrigerator.

Vegetable Salad

Virginia Anderson

1 pkg. frozen peas, thawed & drained
1 can white corn, drained
1 can French green beans, drained
1 c. chopped celery
1 c. onion, chopped
1 green pepper, cut fine
1 c. carrots, shredded
1 sm. jar pimentos
1 c. sugar
3/4 c. vinegar
1/4 c. oil

Put all vegetables in a large bowl. In small saucepan, combine sugar, vinegar and oil. Bring to boil; cool. Pour over vegetables and marinate overnight. Will keep for several weeks.

Marinated Veggies

Kathy Anderson

1 can shoepeg corn
1 can baby peas
1 can French-style green beans
1 sm. jar pimento
1 lg. green pepper, chopped
1 lg. onion, sliced

DRESSING:
1/2 c. oil
3/4 c. vinegar
1 c. water
1 c. sugar

Drain cans of vegetables and add pepper and onion. Heat dressing until sugar is dissolved; pour over vegetables and let marinate overnight in refrigerator. Lasts for days in refrigerator.

Zucchini Salad

Sharon Haugen

4 zucchini, sliced
2 cans artichokes hearts, drained & sliced
2 cans ripe pitted olives, drained & sliced
2 sm. cans bamboo shoots
2 (4 oz.) cans drained, sliced mushrooms
1 (8 oz.) btl. Wish-Bone dressing
1 env. dry Hidden Valley dressing mix

Combine all ingredients and marinate overnight in refrigerator. Yield: 8 to 10 servings.

Seven-Layer Salad

Ann Kinsey

1 pkg. ready-to-eat iceberg lettuce
1 c. chopped celery
5 boiled eggs, chopped
1 (10 oz.) pkg. frozen peas, uncooked & drained
1/2 c. green pepper, diced
1 sm. red onion, chopped
10 to 12 slices crispy cooked bacon
2 c. mayonnaise
2 T. granulated sugar
1 tsp. Hidden Valley dry Ranch mix
6 oz. grated Cheddar cheese
1 c. spiced croutons

Spread the entire contents of the prepared lettuce over the bottom of a deep 8x12-inch glass dish. (Tear, if needed, to make pieces bite-size.) Layer the next 6 ingredients in the order given. Combine the mayonnaise with the sugar and dry ranch mix. Spread over the top with spatula, like frosting. Cover and refrigerate for 12 hours.

Prior to serving, garnish with cheese, additional bacon, parsley and croutons. Yield: 6 servings.

Great dish to bring to barbecues.

Lettuce-Cauliflower Salad

LaVerna Flemmer

1 head lettuce, broken into pieces
1 fresh bunch cauliflower, broken into flowerettes
1 sm. chopped onion
1 lb. bacon, fried & crumbled
2 c. real mayonnaise
1/4 c. sugar
1/4 c. Parmesan cheese

Layer in order given. Chill for 6 to 8 hours, or overnight. Toss before serving. Yield: 8 to 10 servings.

Strawberry Salad and Dressing

Patti Nervig

1 head/bunch romaine lettuce
1/2 c. slivered almonds, crystallized
1 pt. fresh strawberries
1/2 med. red onion

DRESSING:
3/4 c. light mayonnaise
1/4 c. milk
2 T. poppy seeds
2 T. raspberry vinegar
1/3 c. sugar

Put washed, cored and coarsely-cut lettuce into medium-size bowl. Add almonds (to crystallize, place almonds in a saucepan over medium heat, melt 2 tablespoons butter or margarine. Stir in almonds and 1/3 cup sugar. Sauté to a golden brown). Add washed, stemmed and halved strawberries. Add peeled and thinly-sliced onion.

Dressing: Mix dressing ingredients together in a small bowl, toss with salad. Transfer to a salad bowl and chill briefly before serving.

South Carolina Salad

Mary Kappelmann

SALAD:
1 fresh bag American salad mix
11 oz. mandarin oranges, drained
2 to 3 stalks celery, sliced
2 to 3 green onions, thinly-sliced

ALMONDS:
1 (2 oz.) bag slivered almonds
1 T. + 1 tsp. sugar

SWEET AND SOUR DRESSING:
1/2 c. olive oil
4 T. sugar
4 T. balsamic vinegar
Dash of red pepper sauce
Dash of pepper
2 T. parsley (opt.)

Put the salad ingredients in a large bowl; mix together. Cover and refrigerate until needed.

In a small dry frying pan, cook the almonds with the sugar, using low heat. Stir constantly until the sugar is melted and the almonds are coated. Remove from pan and set aside. They will stick to the pan as they cool.

In a jar with a secure lid, combine the dressing ingredients; stir and shake well. Pour dressing over salad when ready to serve and sprinkle with sugared almonds.

Overnight Lettuce Salad

Randi Peters

1 head lettuce, cut up
1/2 c. chopped celery
1 c. chopped green pepper
1 onion, chopped
1 (9 oz.) pkg. frozen peas
1 c. mayonnaise
2 T. sugar
4 oz. shredded Cheddar cheese
8 slices bacon, fried crisp & crumbled

Layer first 5 ingredients in a 9x13-inch pan. Spread mayonnaise on top of mixture. Sprinkle sugar on top, then cheese, then bacon. Cover with foil and refrigerate overnight. Yield: 15 to 18 servings.

This makes a huge amount. You may want to cut in half, even for company. Just right amount for potluck or picnic.

Wilted Leaf Lettuce

Dorothy B. Rust

2 lg. bunches leaf lettuce
Salt
Pepper
2 tsp. sugar
2 green onions, sliced
4 slices bacon
1/4 c. vinegar
2 T. water

Tear lettuce into bowl. Season with salt and pepper. Add sugar and onion to lettuce. Fry bacon crisp; crumble. Add vinegar and water to drippings. Heat to boiling and pour over lettuce. Toss until wilted. Add bacon. Yield: 4 servings.

Fresh Green Salad

Ruth Harris

Bunch of spinach, or any kind of lettuce, cut up
1/4 c. crisp-fried bacon
1/4 c. chopped almonds
2 green onions, chopped
1 can mandarin oranges, drained

DRESSING:
1/4 c. oil
2 T. sugar
2 T. red wine vinegar
Dash of salt
Dash of Tabasco

Toss the above adding chopped almonds just before serving.

The dressing is put on just before you put it on the table. Yield: 8 to 10 servings.

Strawberry Salad and Dressing

Patti Nervig

1 head/bunch romaine lettuce
1/2 c. slivered almonds, crystallized
1 pt. fresh strawberries
1/2 med. red onion

DRESSING:
3/4 c. light mayonnaise
1/4 c. milk
2 T. poppy seeds
2 T. raspberry vinegar
1/3 c. sugar

Put washed, cored and coarsely-cut lettuce into medium-size bowl. Add almonds (to crystallize, place almonds in a saucepan over medium heat, melt 2 tablespoons butter or margarine. Stir in almonds and 1/3 cup sugar. Sauté to a golden brown). Add washed, stemmed and halved strawberries. Add peeled and thinly-sliced onion.

Dressing: Mix dressing ingredients together in a small bowl, toss with salad. Transfer to a salad bowl and chill briefly before serving.

South Carolina Salad

Mary Kappelmann

SALAD:
1 fresh bag American salad mix
11 oz. mandarin oranges, drained
2 to 3 stalks celery, sliced
2 to 3 green onions, thinly-sliced

ALMONDS:
1 (2 oz.) bag slivered almonds
1 T. + 1 tsp. sugar

SWEET AND SOUR DRESSING:
1/2 c. olive oil
4 T. sugar
4 T. balsamic vinegar
Dash of red pepper sauce
Dash of pepper
2 T. parsley (opt.)

Put the salad ingredients in a large bowl; mix together. Cover and refrigerate until needed.

In a small dry frying pan, cook the almonds with the sugar, using low heat. Stir constantly until the sugar is melted and the almonds are coated. Remove from pan and set aside. They will stick to the pan as they cool.

In a jar with a secure lid, combine the dressing ingredients; stir and shake well. Pour dressing over salad when ready to serve and sprinkle with sugared almonds.

Overnight Lettuce Salad

Randi Peters

1 head lettuce, cut up
1/2 c. chopped celery
1 c. chopped green pepper
1 onion, chopped
1 (9 oz.) pkg. frozen peas
1 c. mayonnaise
2 T. sugar
4 oz. shredded Cheddar cheese
8 slices bacon, fried crisp & crumbled

Layer first 5 ingredients in a 9x13-inch pan. Spread mayonnaise on top of mixture. Sprinkle sugar on top, then cheese, then bacon. Cover with foil and refrigerate overnight. Yield: 15 to 18 servings.

This makes a huge amount. You may want to cut in half, even for company. Just right amount for potluck or picnic.

Wilted Leaf Lettuce

Dorothy B. Rust

2 lg. bunches leaf lettuce
Salt
Pepper
2 tsp. sugar
2 green onions, sliced
4 slices bacon
1/4 c. vinegar
2 T. water

Tear lettuce into bowl. Season with salt and pepper. Add sugar and onion to lettuce. Fry bacon crisp; crumble. Add vinegar and water to drippings. Heat to boiling and pour over lettuce. Toss until wilted. Add bacon. Yield: 4 servings.

Fresh Green Salad

Ruth Harris

Bunch of spinach, or any kind of lettuce, cut up
1/4 c. crisp-fried bacon
1/4 c. chopped almonds
2 green onions, chopped
1 can mandarin oranges, drained

DRESSING:
1/4 c. oil
2 T. sugar
2 T. red wine vinegar
Dash of salt
Dash of Tabasco

Toss the above adding chopped almonds just before serving.

The dressing is put on just before you put it on the table. Yield: 8 to 10 servings.

Spinach-Orange Salad

Carol Bailey

1/3 c. pecan halves
4 c. fresh spinach
1 navel orange
2 T. olive oil
1 T. balsamic vinegar
1/2 tsp. sugar
1 T. orange marmalade

Toast pecans in a single layer on cookie sheet at 350˚ until lightly browned. Cool.

Remove stems on spinach and tear into bite-sized pieces. Peel orange, divide into sections and cut into bite-sized pieces. Add to spinach and sprinkle with toasted pecans. In separate bowl, whisk together olive oil, balsamic vinegar, sugar and marmalade. Toss gently with spinach and orange pieces. Serve immediately. Yield: 2 to 4 servings.

Spinach-Mandarin Salad

Mary Kappelmann

1 bag spinach, washed, stemmed & torn into lg. pieces
1 (11 oz.) can mandarin oranges, drained
15 to 20 strawberries, sliced
1 red onion, sliced

DRESSING:
1 1/2 c. sugar
1 tsp. prepared mustard
1 tsp. salt
1 c. vinegar
2 beaten eggs/egg substitute

Combine spinach, oranges, strawberries and onion in large bowl; cover and refrigerate until ready to serve.

Mix dressing ingredients in a saucepan. Heat and beat with a wire whisk for a few minutes so sugar dissolves. Do not boil. Refrigerate and cool the dressing before using. Pour dressing on salad when ready to serve.

Note: About half of this dressing is adequate for this salad. Extra dressing will keep in the refrigerator and is delicious on any lettuce salad.

For everything there is a season, and a time for every matter under heaven.
– Ecclesiastes 3:1

Asian Salad

Judy Casperson

1/2 c. sesame seeds
1 pkg. sliced almonds
2 pkg. Ramen noodles, uncooked & crumbled
1 sm. Chinese cabbage, chopped
4 to 6 green onions, chopped
2 to 3 stalks celery, chopped

DRESSING:
1/4 c. rice vinegar
3/4 c. canola or olive oil
1/2 c. sugar (or less)
2 T. soy sauce

Mix and toast sesame seeds, almonds and noodles in a 350˚ oven for 10 to 15 minutes. Stir often and watch carefully. Mix toasted ingredients with chopped cabbage, onion and celery. Mix dressing ingredients in blender. Toss all together 1/2 hour before serving (if mixed too early, it will not stay crunchy). Yield: 8 to 10 servings.

Bok Choy Salad

Myrna Whigham

2 bunches baby bok choy
6 green onions
1 pkg. Ramen noodles, crushed
1/3 c. slivered almonds
1/4 c. sesame seeds

DRESSING:
1/2 c. oil
1/2 c. sugar
1/4 c. rice vinegar
2 T. soy sauce

Chop bok choy and onions. Put paper towels over and under bok choy and onions in bowl and refrigerate. Can do this 1 or 2 days ahead of use.

Mix dressing. At serving time, combine the bok choy and onions with noodles, almonds and sesame seeds, and toss with the dressing.

Chinese Salad

Doris Anderson

1/2 c. butter
1 pkg. Oriental-flavor Ramen noodles, broken into sm. pieces
1/2 c. slivered almonds
1/2 c. sunflower seed
1/2 c. chopped green onion
1 head Chinese cabbage, chopped

DRESSING:
1/2 c. oil
1/2 c. sugar
1/4 c. vinegar
1 T. soy sauce

Melt butter in baking dish; add noodles, almonds and sunflower seeds. Sprinkle noodle seasoning over all. Bake in a 350˚ oven until brown. Place green onion and cabbage in large bowl; set aside. Mix dressing ingredients together in saucepan; cook on top of stove until sugar is dissolved. Cool. Mix all ingredients right before serving. Yield: 12 to 15 servings.

Napa Cabbage Salad

Alice Dague

1 head Napa cabbage, thinly sliced
5 green onions, thinly sliced
2 pkg. Ramen noodles, broken up
1/2 c. sunflower seeds
Slivered almonds
1 tsp. butter

DRESSING:
2 T. soy sauce
2/3 c. sugar
1/2 c. vinegar
1/2 T. salt
1 c. salad oil

In large bowl, mix cabbage, onions and noodles. Sauté seeds and almonds in butter until golden brown; add to cabbage mixture.

Dressing: Mix soy sauce, sugar, vinegar and salt in small saucepan; heat until sugar is dissolved. Add oil. Pour over cabbage at the last minute. Serve immediately. Yield: 8 to 10 servings.

Oriental Cabbage Salad

Laura Miller

1/2 c. slivered almonds
3 to 4 green onions, sliced
1 bag shredded cabbage
2 T. sugar
1/2 c. oil
3 T. vinegar
1 T. soy sauce
Flavoring pkt. from Ramen noodle pkg.
2 T. sesame seeds
1 (4 oz.) pkg. chicken-flavor Ramen noodles do not cook

Toast almonds at 350˚ until brown, about 5 to 8 minutes. Let cool. In large bowl, mix the green onions and cabbage. In another bowl, mix together the dressing ingredients: sugar, oil, vinegar, soy sauce and a flavoring packet from Ramen noodles. Pour the dressing over the onions and cabbage. Just before serving, sprinkle sesame seeds, almonds and crunched-up noodles over the top. Toss and serve immediately.

Very quick to make. Always a good salad for potluck.

Ramen Noodle Salad

Ileen Wolters

1/2 c. sugar
1/2 c. cider vinegar
1 c. vegetable oil
2 pkg. chicken Ramen noodles
3/4 to 1 c. almonds, toasted
1 c. sunflower seeds (opt.)
10 chopped green onions
1 lb. coleslaw mix

Crush the Ramen noodles before opening the packets. Combine the sugar, vinegar, oil and the seasoning packets from the chicken Ramen noodles. Mix well and add the crushed Ramen noodles. Let set for 1 1/2 hours. Add the toasted almonds, sunflower seeds and green onions; mix thoroughly. Let stand and soak for a few minutes. Add the coleslaw mix and chill.

Coleslaw

Marlys A. Hartman

SALAD:
1 med. head cabbage
1 carrot
1 green pepper
1 tsp. salt

DRESSING:
2 c. sugar (can use Splenda)
1 tsp. celery salt
1 tsp. mustard seeds
1 c. vinegar
1/4 c. water

Grate cabbage, carrot and green pepper together. Sprinkle with salt and let stand for 1 hour. Squeeze out water. Mix together sugar, celery salt, mustard seeds, vinegar and water. Boil for 1 minute. Let cool. Pour over drained cabbage and mix well.

A family favorite. Keeps well. Can be frozen.

Crispy Coleslaw

Naomi Grindeland

3 lb. cabbage
1 sweet green pepper
1 sweet red pepper
2 med. onions
2 c. sugar
1 c. cooking oil
1 1/4 c. white vinegar
1 T. salt
2 tsp. celery seed

Shred cabbage, pepper and onions. Mix all with sugar. Place in covered bowl and let stand in refrigerator for 2 hours. Do not drain liquid.

Boil oil, vinegar, salt and celery seed until salt is dissolved. Pour over cabbage mixture and refrigerate.

Note: This salad is best when made a day ahead. Keeps in refrigerator for a month.

I used food processor to shred cabbage. The recipe says it keeps for a month. We've never kept it that long. This is great to make ahead for an extra salad.

Sauerkraut Salad

Darlean Moore

1 (No. 2) can sauerkraut
2/3 c. sugar
1/2 c. oil
1/2 c. pimentos (1/2 c. is a sm. jar, but I use a big jar)
3/4 tsp. caraway seeds

Mix all ingredients together and simmer for 15 minutes. Can be served hot or cold. This is not sour.

Snicker-Apple Salad

Kristin Amdahl

1 (3.9 oz.) box instant vanilla pudding, dry
12 oz. Cool Whip
6 apples, chopped
3 big Snickers candy bars (freeze & then crush)

Mix dry pudding and Cool Whip. Add chopped apples. Crush Snickers. (We put the frozen candy bars in a Ziploc bag and use a hammer or mallet.) Add crushed Snickers, but reserve a little bit for garnish on top of the salad.

Cranberry Salad

LaVerna Flemmer

1 lb. whole cranberries
4 apples, cored
16 lg. marshmallows
1 c. sugar

Grind cranberries and apples, and cut up marshmallows. Add sugar and use a little red food coloring if berries are pale. Refrigerate. Yield: 8 servings.

Best if made the day before.

Will keep quite a while in the refrigerator.

Cranberry Salad

Nancene Wengert

12 oz. cranberries (approx. 3 1/2 c.)
3/4 c. sugar
4 c. mini marshmallows
1 c. diced apples
1 c. red or green seedless grapes, halved
1 pt. whipping cream (2 c.)
1/2 c. chopped walnuts (opt.)

Chop or grind cranberries in blender. Add sugar and let stand until sugar dissolves. Add marshmallows, apples and grapes. Whip cream and fold into fruit mixture. Refrigerate overnight. Yield: 8 to 10 servings.

Frosty Cranberry Salad

Eileen Klonglan

1 (16 oz.) can whole cranberry sauce
1 c. crushed, drained pineapple
1 c. nondairy whipped topping
1/4 c. confectioners' sugar

Combine cranberry sauce and crushed pineapple. Stir whipped topping and sugar together. Add to fruit mixture. Freeze mixture in a 9x13-inch pan. Yield: 8 servings.

Drained mandarin oranges or fruit cocktail can be added to, or substituted for the crushed pineapple.

Frozen Cranberry Salad

Ingrid Place

1 can sweetened condensed milk
1/4 c. ReaLemon juice
1 (16 oz.) can whole cranberry sauce
1 (20 oz.) can crushed pineapple, drained
1 (8 oz.) ctn. Cool Whip

In large bowl, stir milk and lemon juice together. Stir in cranberry sauce and pineapple. Fold in Cool Whip. Spread in a 9x13-inch glass pan. Freeze. Serve frozen. Yield: 15 to 18 servings.

Frozen Cranberry Salad

Jodi Furnald

1 (12 oz.) pkg. fresh or frozen cranberries, thawed
1 1/2 c. sugar
1 (20 oz.) can crushed pineapple
1 (16 oz.) pkg. mini marshmallows
2 c. whipping cream
2 T. powdered sugar
1 tsp. vanilla
1 c. chopped walnuts

Process cranberries in a blender until coarsely ground. Pour into a bowl and add sugar. Cover and chill for 1 hour. Drain pineapple, reserving 1/4 cup juice. In a large bowl, combine pineapple juice and marshmallows. Cover and chill for 1 hour. Add cranberry mixture. In mixing bowl, beat cream until soft peaks form. Beat in powdered sugar and vanilla. Fold into cranberry mixture and add walnuts. Transfer to two 8-inch square baking dishes. Cover and freeze for up to 2 months. Remove from freezer 45 minutes before serving. Cut into squares. Yield: 6 to 6 servings each.

Quick Cranberry Salad

Marianne Berhow

3 c. fresh or frozen cranberries
3/4 c. sugar
1 (8 1/2 oz.) can crushed pineapple, drained
1/2 c. chopped nuts (opt.)
2 1/3 c. mini marshmallows
1 c. heavy cream, or 2 c. Cool Whip

Put cranberries through food chopper. (Frozen grind best.) Add sugar and chill for 2 hours. Add pineapple, nuts and marshmallows. Whip cream or use Cool Whip and fold into cranberry mixture. Spoon into bowl or 8-inch square pan. Refrigerate. Yield: 8 to 10 servings.

Also can be made ahead and frozen. If freezing, it is best to put ingredients all together at once and freeze immediately. To serve, remove from freezer 1 hour ahead of time.

Christmas Salad

Ruth Harris

1 can cherry pie filling
1 sm. can crushed pineapple, drained
1 can Eagle Brand milk
1 1/2 c. mini marshmallows
1 (9 oz.) ctn. whipped topping
1 (4 oz.) pkg. pecan pieces

Mix in order and chill.
You may put it in a bowl or glass dish, 9x9-inch, your choice.
Easy if you don't have a lot of time and need something in a hurry.

Fudge-Stripe Cookie Salad

Deb Fennelly

3 oz. instant vanilla pudding
1 c. buttermilk
8 oz. Cool Whip
1 lg. can mandarin oranges
1 (16 oz.) can pineapple tidbits
1 (11 oz.) pkg. fudge-stripe cookies

Mix together the pudding and buttermilk. Fold in the Cool Whip. Add the fruit and stir. Just before serving, break up the cookies and add to mixture, saving a few to sprinkle on top.
This is a sweet salad, so you could also use it as a dessert if you'd like.

Vanilla Fruit Salad

Ingrid Place

1 (3 oz.) pkg. instant vanilla pudding
1 (15 oz.) can fruit cocktail (reserve juice)
1 (15 oz.) can pineapple tidbits (reserve juice)
1 (8 oz.) ctn. Cool Whip

Using mixer, whip 1 cup juice with pudding. Stir in Cool Whip, fruit cocktail and pineapple. Chill.

Easy Fruit Salad

Cyndy Howell

1 can peach pie filling, cut peaches into smaller pieces
1 to 2 cans mandarin oranges, drained
1 can pineapple tidbits, drained
Green grapes
Red grapes
2 unpeeled apples, cut into bite-size pieces
Fresh strawberries & blueberries

GARNISH:
Sliced kiwi

Mix ingredients together; chill.

Frozen Fruitcake Salad

Lois Tollefson

1 c. dairy sour cream
1/2 of 4 1/2 oz. ctn. frozen whipped dessert topping, thawed
1/2 c. sugar
2 T. lemon juice
1 tsp. vanilla
1 (13 oz.) can crushed pineapple, drained
2 med. bananas, diced
1/2 c. red candied cherries, sliced
1/2 c. green candied cherries, sliced
1/2 c. chopped walnuts

In mixing bowl, blend together sour cream, dessert topping, sugar, lemon juice and vanilla. Fold in the fruit and nuts. Turn into 4 1/2-cup ring mold. Freeze for several hours, or overnight. Unmold into lettuce-lined plate. Garnish with additional candied cherries, if desired. Let stand for 10 minutes before serving. Yield: 8 servings.

This is especially good to serve at Christmas. It can be used as a dessert as well as a salad.

Frozen Fruit Salad

Barb Koester

1 (16 oz.) can pitted dark sweet cherries, drained
1 (15 1/2 oz.) can pineapple chunks, drained
1/2 c. pecans, chopped & toasted
1 (12 oz.) ctn. Cool Whip
1 (8 oz.) ctn. lemon yogurt
1/2 c. mayonnaise

Combine Cool Whip, yogurt and mayonnaise, and mix with rest of ingredients. Place in 7x11-inch dish. Cover and freeze.

24-Hour Fruit Salad

Rosalind Nelson

2 eggs
4 T. vinegar
4 T. sugar
1 T. butter
1/2 pt. whipping cream
2 c. grapes, halved
2 c. chunk pineapple, drained
2 oranges, or lg. can mandarin oranges, drained
2 c. marshmallows, cut into bite-size pieces
2 bananas, cut into bite-size pieces

Beat eggs, vinegar and sugar in double boiler over hot water until it looks like custard. Add butter and cool. Beat whipping cream and fold into cooled egg mixture. Fold in fruit, except bananas. Cover and refrigerate overnight. Before serving, add bananas.

24-Hour Fruit Salad

Ruth Harris

2 c. white cherries, Royal Anne
2 c. pineapple, diced
2 c. oranges, fresh, cut up
2 c. marshmallows
1/4 c. slivered almonds
2 eggs
1 c. sugar
Juice of 1 lemon
1/4 c. cream
1 c. heavy cream, whipped

In a large bowl, combine cherries, pineapple and oranges. Drain well and add marshmallows and almonds. In a mixing bowl, beat eggs. Add sugar and cream thoroughly. Add lemon juice and 1/4 cup cream. Pour batter into double boiler and cook, or microwave until thick. Cool thoroughly. Fold in 1 cup whipped cream and pour over fruit mixture. Mix lightly. Chill for 24 hours before serving. Yield: 8 to 10 servings.

A good "make a day ahead" recipe that has a different taste.

Microwave Fruit Salad

Jeanne Stewart

1 box vanilla pudding (not instant)
1 (15 oz.) can pineapple chunks, drained (save liquid)
1 (10 oz.) can mandarin oranges, drained (save liquid)
1 c. liquid from canned fruit
2 sliced bananas
Coconut (opt.)

Cook pudding plus 1 cup liquid from canned fruit on HIGH in microwave for 4 minutes (cook for 2 minutes, stir, and cook for 2 more minutes). Cool cooked pudding, then stir and add drained fruit and sliced bananas. Add coconut, if desired.

Fruit Cocktail Salad

Linda D. Johnson

2 sm. pkg. lemon instant pudding
1 lg. (No. 2) can fruit cocktail
8 oz. Cool Whip

Drain fruit cocktail, saving juice. In bowl, mix pudding and fruit cocktail. Add juice to thickness wanted. Add Cool Whip.

Frozen Fruit Salad

Nadine Dobbe

1/2 c. salad dressing
1 (8 oz.) pkg. cream cheese
2 T. sugar
1 med. or lg. ctn. whipped topping
1 sm. can crushed pineapple, drained
1 can (No.2) fruit cocktail, drained
2 c. mini marshmallows

Mix salad dressing, cream cheese and sugar until fluffy. Add whipped topping, crushed pineapple, fruit cocktail and marshmallows. Mix well. Pour into well-oiled 9x9-inch pan and freeze. (I like to use a 9x9-inch Tupperware with a lid.) Remove from freezer and let it set for a few minutes before serving, cutting into squares.

This recipe was from my landlady when I was a freshman in college, and we have enjoyed it for the last 25 years. It is great when you need something to make ahead and when you need something to take to a potluck or family dinner.

Four-Fruit Compote

Eileen Hohenstein

1 (20 oz.) can pineapple chunks
1/2 c. sugar
2 T. cornstarch
1/3 c. orange juice
1 T. lemon juice
1 (11 oz.) can mandarin oranges, drained
3 to 4 unpeeled apples, chopped
2 to 3 bananas, sliced & chopped

Drain pineapple, reserving 3/4 cup juice. In a saucepan, combine sugar and cornstarch. Add pineapple juice, orange juice and lemon juice. Cook and stir over medium heat until thickened and bubbly; cook and stir for 1 minute longer. Remove from heat and set aside. In a bowl, combine pineapple chunks, oranges, apples and bananas. Pour warm sauce over the fruit; stir gently to coat. Cover and refrigerate. Yield: 12 to 16 servings.

Fruit Medley

Nancy Kaltenheuser

1 (21 oz.) can peach or apricot pie filling
2 (15 oz.) cans fruit cocktail, drained
1 (20 oz.) can pineapple chunks, drained
1 (15 oz.) can mandarin oranges, drained
2 med. firm bananas, sliced

In a large bowl, combine pie filling and canned fruits. Cover and refrigerate. Stir in bananas just before serving. Yield: 12 to 14 servings.

Grape Salad

Jane Wierson

8 oz. cream cheese
8 oz. sour cream
8 oz. Cool Whip
3/4 c. brown sugar
4 lb. red and green whole grapes

Mix cream cheese, sour cream, Cool Whip and sugar. Add grapes that have been washed, drained and dried, (in paper towels). Chill. Yield: 12 to 15 servings.

Tanzanian Pineapple-Nut Salad

Eileen Klonglan

1 can pineapple chunks, drained
1/4 c. flaked coconut
1/8 c. cashews

DRESSING:
2 T. honey (approx.)
1/2 c. light cream (approx.)
1 ripe banana

Mix together pineapple, coconut and cashews.

Dressing: Stir honey into cream until well blended. Mash banana with cream and honey mixture.

Toss salad with dressing. Refrigerate. Yield: 4 servings.

Applesauce Jello

Sue Taege

2 sm. pkg. any flavor Jello
2 c. boiling water
3/4 c. cold water (or 6 ice cubes for faster setting)
1 c. 7-Up or lemon-lime soda pop
1 to 1 1/2 c. applesauce

In 1 1/2-quart bowl, dissolve Jello in boiling water. Make sure it dissolves completely. Add cold water (or ice cubes) and 7-Up. Stir well. Add enough applesauce to spread through the Jello. Put in the refrigerator and let set until firm. Yield: 6 to 8 servings.

Applesauce-Jello Salad

Marianne Berhow

2 (3 oz.) pkg. strawberry Jello
2 c. boiling water
1 c. pineapple juice (not frozen)
2 c. applesauce

Dissolve Jello in boiling water. Add pineapple juice and applesauce. Cool until it begins to thicken. Pour into mold or 1 1/2-quart bowl. Yield: 8 to 10 servings.

Apricot Salad

Marta Burkgren

1 (3 oz.) pkg. orange Jello
1 (3 oz.) pkg. apricot Jello
2 c. hot water
1 c. cold water
1 sm. can crushed pineapple
1 (15 oz.) can apricots
1/2 c. sugar
2 T. cornstarch
1 T. butter
1 box whipping cream
Cheese, for grating

Dissolve Jello in hot water. Add 1 cup cold water and let set until it starts to thicken. Drain the apricots and pineapple and reserve the fruit juice. Dice the apricots and add with the pineapple to the Jello. Let set until firm.

Top with the following: Thicken the fruit juice with sugar and cornstarch. Cook until thick and clear. Add butter and mix. Cool. Whip 1 box whipping cream. Mix with cold thickened juice. Put on Jello. Garnish with grated cheese.

Blueberry Salad Mold

Darlean Moore

1 lg. box cherry Jello
2 c. hot water
1 can blueberry pie filling
1 (15 oz.) can crushed pineapple, undrained

TOPPING:
1 (8 oz.) pkg. cream cheese
1 (8 oz.) ctn. sour cream
1/2 c. sugar
1 tsp. vanilla
1 pkg. pecans, whole or pieces, chopped

Dissolve Jello in hot water. Allow to cool a little bit, then add pie filling and pineapple. Pour into a 9x13-inch pan and put in refrigerator to set.

Mix together topping ingredients. Spread topping over set Jello mixture. If you wish, reserve some of the chopped pecans to sprinkle over the top. Refrigerate.

Raw Cranberry Salad

Leanna Jacobson

1 c. ground or chopped raw cranberries
1 c. sugar
1 (3 oz.) pkg. lemon-flavored gelatin
1 c. hot water
1 c. crushed pineapple, well drained
1 c. pineapple juice (from drained pineapple, add water if needed to make 1 c.)
1 c. finely-chopped celery
1/2 c. broken English walnuts

Combine cranberries and sugar; set aside. Dissolve Jello in hot water. Add pineapple juice. Chill until partially set. Add cranberry mixture, pineapple, celery and walnuts. Pour into mold or serving bowl. Chill until firm. Yield: 6 to 8 servings.

Delicious with Thanksgiving turkey.

Cranberry Fruit Mold

Dorothy B. Rust

1 1/4 c. boiling water
1 (6 oz.) pkg. raspberry Jello
2 (16 oz.) cans whole cranberry sauce
1 (20 oz.) can crushed pineapple, undrained
2 c. seedless grapes
1 c. chopped nuts

Pour boiling water on Jello in large bowl; stir until dissolved. Stir in cranberry sauce, blend in by hand or with electric mixer. Add pineapple, grapes and nuts. Refrigerate until firm, at least 4 hours. Yield: 16 servings.

Cranberry-Raspberry Salad

Amy Paustian

1 pkg. raspberry Jello
1 pkg. lemon Jello
2 c. boiling water
1 can jellied cranberry sauce
1 pkg. frozen raspberries

Dissolve Jello in water. Beat in cranberry sauce and add frozen raspberries. Pour into a bowl or mold and refrigerate.

This is super easy and great salad for anytime of the year.

Cranberry-Raspberry Molded Salad

Carol Bailey

2 (3 oz.) pkg. raspberry gelatin
1 1/2 c. boiling water
1/3 c. ginger ale
Juice & rind from 1 lemon
1 (10 oz.) pkg. frozen raspberries
1 pkg. frozen cranberry-orange relish
1/2 pt. sour cream

Add boiling water to gelatin. Mix together and add ginger ale. Add remaining ingredients, except sour cream. Pour half of gelatin into large ring mold. Chill until firm. Spread sour cream over this and chill for 1 hour. Pour remaining gelatin over sour cream layer and chill overnight. Unmold onto serving dish.

Cran-Apple Mold

Eileen Klonglan

2 (3 oz.) pkg. cherry-flavored gelatin
1 c. boiling water
1 (16 oz.) can cranberry sauce, whole or jellied
1 (16 oz.) can applesauce

Dissolve gelatin in boiling water. Stir in cranberry sauce until melted. Mix in applesauce. Pour into a bowl or oiled 5 cup mold. Chill until firm. Yield: 10 (1/2-cup) servings.

Cherry Christmas Salad

Wednesday Fellowship

1 (3 oz.) pkg. black cherry Jello
1 (8 oz.) ctn. cottage cheese
1 can Wilderness cherry pie filling
1 (8 oz.) ctn. Cool Whip
1/2 pkg. mini marshmallows

in a large bowl, stir dry Jello into cottage cheese, mixing well. Add pie filling, Cool Whip and marshmallows. Mix well. Refrigerate overnight. Yield: 15 servings.

Christmas Layer Jello Salad

Nancy Kaltenheuser

FIRST LAYER:
3 oz. cherry Jello
1 3/4 c. boiling water

SECOND LAYER:
1 (3 oz.) pkg. lemon Jello
1 1/2 c. boiling water
12 marshmallows
1 (3 oz.) pkg. cream cheese
1 (8 oz.) can crushed pineapple with juice
1 c. mayonnaise
8 oz. Cool Whip

THIRD LAYER:
1 (3 oz.) pkg. lime Jello
1 3/4 c. boiling water

First Layer: Dissolve Jello in water; pour into a 9x13-inch pan. Let set.

Second Layer: Dissolve Jello in water. Beat marshmallows and cream cheese in hot lemon Jello. When marshmallows are melted and Jello cool, add pineapple and mayonnaise. Cool this to syrup stage. Fold in Cool Whip; pour onto congealed cherry layer; let set.

Third Layer: Dissolve Jello in water; cool to syrupy congealed stage and pour over second layer.

Yield: 12 servings.

Make prayer a matter of first opportunity, not last resort.

Christmas Ribbon Salad

Helene Adams

FIRST LAYER:
2 (3 oz.) pkg. lime Jello
2 1/2 c. hot water

SECOND LAYER:
1/2 c. pineapple juice
20 oz. lg. marshmallows, cut up
1 (3 oz.) pkg. lemon Jello
1 1/2 c. hot water
1 (8 oz.) pkg. cream cheese

THIRD LAYER:
1 (3 oz.) pkg. cherry Jello
1 (3 oz.) pkg. raspberry Jello
2 1/2 c. hot water

First Layer: Stir Jello and water until well dissolved. Pour into 9x13-inch enamel pan; refrigerate until firm.

Second Layer: Heat pineapple juice and marshmallows in pan until marshmallows melt. Dissolve Jello in hot water. Soften cream cheese. Combine marshmallows-pineapple liquid, Jello and cream cheese, and mix well. When cool, pour over first layer and refrigerate.

Third Layer: Combine Jello and hot water; stir until dissolved. When cool, pour over second layer and refrigerate until firm.

Yield: 15 to 18 servings.

Jello Salad

Mavis Hatteberg

1 (5 1/2 oz.) can crushed pineapple
3/4 c. sugar
1 (3 oz.) pkg. lemon Jello
1 c. hot water
1/2 c. celery, chopped
1 c. grated American cheese
1 c. Cool Whip

Combine pineapple and sugar in saucepan. Bring to a boil and boil for 5 minutes. Combine Jello and hot water and stir until Jello is dissolved, and pour into a 9x13-inch pan. Add pineapple and sugar mixture. Refrigerate until partially set. Add celery and cheese. Mix well. Fold in Cool Whip. Refrigerate.

Lime-Cottage Cheese Jello Salad

Marianne Berhow

2 (3 oz.) pkg. lime Jello
2 c. boiling water
2 T. sugar
1 (8 oz.) ctn. small-curd cottage cheese
1 (20 oz.) can crushed pineapple & juice
2 c. mini marshmallows
2 c. Cool Whip

Dissolve Jello in boiling water. Cool slightly. Mix sugar into cottage cheese. Add pineapple with juice, marshmallows and cottage cheese to Jello mixture. Chill until partially thickened. Fold in Cool Whip. Pour into Jello mold, bowl, or 8-inch square pan. Chill until set. Yield: 10 to 12 servings.

Lime Jello Mold

Darline Prange

3 oz. lime Jello, can be sugar-free
1 c. hot water
1 c. crushed pineapple
16 oz. cottage cheese, small-curd
1/2 c. chopped nuts
1/2 c. whipping cream, whipped

SALAD DRESSING:
2 eggs, beaten
1 T. flour
1 1/2 c. sugar
Pinch of salt
Juice of 1 orange & 1 lemon

For Jello, dissolve Jello in hot water. Cool. Add pineapple and juice. When thickened, fold in cheese, nuts and whipped cream.

To make salad dressing, in saucepan, mix all ingredients and cook over low heat until thick. Cool and pour over Jello mixture. Refrigerate.

Use this at Christmas.

Seafoam Salad

Cindy Wahl

1 c. pear juice
1 (3 oz.) pkg. lime gelatin
2 (3 oz.) pkg. cream cheese
2 T. cream or half & half or milk
1 lg. can pears (drain & mash pears)
1 c. whipping cream, or 1 pkg. Dream Whip

Heat pear juice; add gelatin and stir until dissolved. While still hot, pour juice over cream cheese, which has been blended with cream. Stir until uniform. Refrigerate until gelatin begins to thicken, then add mashed pears. Fold in whipped topping. Pour into mold and refrigerate until firm. Unmold onto serving plate to serve.

Mandarin Orange Delight

Sue Taege

2 (3 oz.) pkg. orange-flavored gelatin
2 c. boiling water
1 pt. (2 c.) vanilla ice cream
2 (11 oz.) cans mandarin oranges, drained

Dissolve gelatin in boiling water. Add ice cream by spoonfuls, stirring until dissolved. Chill until partially set. Beat with rotary beater until fluffy. Fold in mandarin oranges; spoon into an 8x8-inch pan. Chill until set.

Layered Orange Salad

Nadine Dobbe

1 (4-serving-size) pkg. sugar-free orange Jello
1 (4-serving-size) pkg. sugar-free lemon Jello
2 c. boiling water
2 (8 oz.) cans pineapple tidbits, packed in fruit juice, drained & 1/2 c. liquid reserved
1 c. cold water
1 c. finely-chopped celery
1/4 c. chopped black walnuts (or pecans)

TOPPING:

1 (4-serving-size) pkg. sugar-free instant vanilla pudding
1 (4-serving-size) pkg. sugar-free orange Jello
2/3 c. nonfat dry milk powder
1 c. cold water
1 c. Cool Whip light whipped topping

In a large bowl, combine 1 package dry orange Jello, dry lemon Jello and boiling water; mix well to dissolve Jello. Stir in reserved pineapple liquid and 1 cup cold water. Add pineapple, celery and nuts; pour mixture into an 8x8-inch pan. Refrigerate until firm, about 3 hours

Topping: In a large bowl, combine dry pudding mix, remaining package of orange Jello, dry milk powder and 1 cup cold water. Mix well using wire whisk. Blend in whipped topping. Spread topping mixture over set Jello. Refrigerate for at least 15 minutes. Yield: 8 servings.

This makes a light and refreshing salad. Our whole family loves it.

Tapioca Salad

Jeanne Stewart

2 pkg. tapioca pudding
1 box orange Jello
3 c. boiling water
1 can crushed pineapple, drained
1 can mandarin oranges, drained
14 oz. Cool Whip

Cook pudding, Jello and water until thick. Cool mixture. Add pineapple, mandarin oranges and Cool Whip. Stir and refrigerate.

Note: Best if made the day before serving.

Orange Yogurt Jello Salad

Mary Nelson

1 c. boiling water
1 (3 oz.) pkg. orange Jello
1 sm. can mandarin oranges
1 ctn. orange yogurt

Dissolve Jello in boiling water. Add container of yogurt; mix well. Place mandarin oranges in a bowl. Pour Jello mixture over and let set.

You can use other flavors of Jello, yogurt and fruit.

Orange-Buttermilk Molded Salad

Delores Oliver

1 (8 1/2 oz.) can crushed pineapple in syrup
2 (6 oz.) pkg. orange Jello
2 c. buttermilk
1 (8 oz.) ctn. whipped topping, thawed
1/4 c. chopped pecans

In a large saucepan, bring pineapple and syrup to a boil. Remove from heat; stir in gelatin. Cool to room temperature. Stir in buttermilk. Fold in whipped topping and pecans. Pour into 8-cup mold or pan or bowl. Refrigerate. Yield: 6 to 8 servings.

Orange Juice Salad

Ingrid Place

1 sm. pkg. lemon Jello
1 c. water, boiling
1 (6 oz.) can orange juice concentrate
1 (8 oz.) can crushed pineapple, reserve juice
1 (11 oz.) can mandarin oranges, drained

In large bowl, dissolve Jello in boiling water. Add orange juice concentrate and mix well. Add water to reserved pineapple juice to measure 1 cup. Add the cup of pineapple juice to mixture and stir. Refrigerate until it begins to thicken. Add pineapple and oranges. Turn into a mold. Chill until firm.

To serve, let set at room temperature for 10 minutes and turn out onto serving plate. Yield: 8 to 10 servings.

Orange-Apricot Salad

Phyllis Soderstrum

2 pkg. orange Jello
2 c. hot water
1 c. fruit juice (use juices from drained fruit)
1 lg. can pineapple tidbits, drained & save juice
1 can apricots, drained & save juice
1 can mandarin oranges, drained & save juice
1 c. mini marshmallows

TOPPING:
2 heaping T. flour
1/2 c. sugar
1 egg, beaten
1 c. fruit juice (use juices from drained fruit)
2 T. butter
1 sm. ctn. Cool Whip

GARNISH:
Grated Cheddar cheese

Dissolve Jello in hot water; add juice and drained fruit and marshmallows. Put into a 9x13-inch pan. Refrigerate until set.

Meanwhile, cook flour, sugar, egg and fruit juice on top of stove until thick. Add butter; cool. When cooled, fold into Cool Whip. Frost salad with this topping; sprinkle with cheese.

Triple Fruit Salad

Kathy Gundlach

2 pkg. strawberry Jello
1 c. boiling water
1 (16 oz.) can jellied cranberries
1 (10 oz.) pkg. sliced strawberries, thawed
1 (8 1/4 oz.) can crushed pineapple
Lettuce (opt.)
Whipped cream (opt.)

Prepare 2 packages Jello with the 1 cup boiling water. When slightly set, add the jellied cranberries, a little at a time, and beat with beater until foamy. It will splatter a little. Add strawberries with juice; mix. Add crushed pineapple with juice and mix. Chill until firm. Serve on lettuce or with whipped cream.

Party Pink Fruit Freeze

Ingrid Place

1 (10 oz.) pkg. frozen peach slices, thawed
1 (16 oz.) pkg. frozen strawberries, in syrup, thawed
1 (8 oz.) can crushed pineapple, in syrup
1 sm. pkg. strawberry Jello
1 (6 oz.) can lemonade concentrate, partly thawed
1 (8 oz.) ctn. Cool Whip

Drain and save syrup from peaches, strawberries and pineapple in a small bowl. Dice the peach slices. Boil 1 cup of the syrup mixture. In a large bowl, dissolve the Jello in the boiling syrup. Stir in the lemonade concentrate until melted. Chill mixture until syrupy- thick. Fold in the Cool Whip until no streaks of white remain. Then fold in peaches, strawberries and pineapple. Spoon into a 4x8-inch loaf dish and cover. Freeze until firm.

When ready to serve, let stand at room temperature for 10 minutes to soften. Loosen around edge of dish with a knife and invert onto a large serving plate. Cut crosswise into slices. Serve as salad or dessert. Yield: 8 servings.

Pineapple-Cheese Salad

Randi Peters

1 c. margarine
2 tsp. powdered sugar
8 oz. cream cheese
1 c. sugar
1 T. vanilla
1 (3 oz.) pkg. lemon Jello
1 c. boiling water
1 T. lemon juice
1 (21 oz.) can crushed pineapple, drained
1 (8 oz.) ctn. Cool Whip
6 oz. graham cracker crumbs, or to your liking

Mix the margarine, powdered sugar, cream cheese, sugar and vanilla well. In another bowl, stir Jello with boiling water and lemon juice until completely dissolved. Cool until slightly thickened. Add crushed pineapple to thicken Jello. Mix in cream cheese mixture. Fold in Cool Whip.

In a 9x13-inch pan, place graham cracker crumbs on bottom. Spread Jello mixture over crumbs and sprinkle a few more crumbs on top. Chill for 2 hours, or overnight.

Rhubarb Salad

Sue Taege

2 c. rhubarb, cut fine
1/2 c. sugar
1 (3 oz.) pkg. strawberry Jello
1 (3 oz.) pkg. softened cream cheese
2/3 c. chopped pecans
2/3 c. fine-cut celery
8 oz. Cool Whip

Put rhubarb and sugar in a saucepan, and let set for 30 minutes. Next, bring to a boil and simmer for 10 minutes. Stir in Jello; make sure it dissolves. Cool slightly. Stir in cream cheese. Chill to room temperature. Add pecans, celery and Cool Whip. Mix together and put into an 8x8-inch glass dish. Yield: 12 to 16 servings.

Use a blender, food processor or mixer to completely blend in cream cheese.

Rice-Pineapple Salad

Idella Richardson

2 c. Minute Rice
2 c. water
1 (3 oz.) pkg. raspberry Jello
1 (20 oz.) can crushed pineapple, undrained
1 c. mini marshmallows
1 (8 oz.) ctn. Cool Whip

Bring water to a boil; add rice. Cover and remove from heat. Let set until water is absorbed. Fluff rice with fork and let cool. Sprinkle dry Jello over cooled rice. Add undrained crushed pineapple and marshmallows, and fold in Cool Whip. Refrigerate in covered bowl.

Strawberry Jello Salad

Naomi Gindeland

2 (3 oz.) pkg. strawberry Jello
2 c. boiling water
1 (10 oz.) pkg. frozen strawberries, thawed
1 (16 oz.) can crushed pineapple
1 (8 oz.) ctn. sour cream
2 bananas

Dissolve Jello in water. Stir in strawberries and pineapple with juice. Pour 1/2 of mixture into a 9x13-inch pan. (I use a Tupperware pan.) Put in refrigerator until set. Let the other 1/2 of mixture set on counter. When first pan is firm, spread on sour cream and then slice bananas on top; pour the other Jello mixture on top and refrigerate.

This salad is a traditional dish at our house around the holidays. Grandson Josh always requests it.

Pretzel Salad

Cheryl Langston

2 c. crushed pretzels
3/4 c. melted margarine
4 T. sugar
8 oz. cream cheese
1 c. sugar
1 pt. whipping cream, whipped
1 (6 oz.) pkg. strawberry Jello
1 3/4 c. boiling water
10 oz. frozen strawberries

Mix crushed pretzels, margarine and 4 tablespoons sugar. Pat into a 9x13-inch pan. Bake at 400˚ for 8 minutes; cool.

Cream together cream cheese and 1 cup sugar; fold in whipping cream (whipped). Spread over cooled pretzel mixture.

Prepare Jello using 1 3/4 cups boiling water. Stir frozen strawberries into Jello. Pour on top of cream layer and refrigerate until firm.

Pretzel-Strawberry Jello

Nancy Kaltenheuser

2 c. crushed pretzels
3 T. sugar
3/4 c. melted margarine
1 (8 oz.) pkg. cream cheese
1 c. sugar
2 (8 oz.) ctn. Cool Whip
2 c. hot water
1 (6 oz.) pkg. strawberry Jello
2 (10 oz.) pkg. frozen strawberries

Mix first 3 ingredients for crust and press into a 9x13-inch pan. Bake at 350˚ for 9 minutes, and cool. Blend cream cheese and sugar and fold in Cool Whip; set aside. Blend hot water and Jello. Add frozen strawberries. Refrigerate until partially set. Spread cheese mixture onto cooled crust. Then add Jello mixture and top with sprinkles of pretzels.

Strawberry-Pretzel Salad

Sue Taege

1 (6 oz.) pkg. strawberry Jello
2 c. boiling water
1 1/2 c. cold water, or 9 ice cubes for faster setting
1 pkg. frozen strawberries, thawed
2 2/3 c. pretzels, crushed
3 T. sugar
12 T. butter or margarine, melted
1 env. Dream Whip
1/2 c. cold milk
1/2 tsp. vanilla
1 c. sugar
10 oz. cream cheese, softened

In a bowl, dissolve Jello in boiling water, mixing well. Stir in cold water and strawberries; place in the refrigerator until slightly thickened. In another bowl, mix together the pretzels, sugar and butter, then pat into a 9x13-inch pan. Bake at 400˚ for 8 to 10 minutes; cool. In a mixing bowl, beat the Dream Whip according to the package directions. When the Dream Whip is thickened and forming soft peaks, add the vanilla, sugar and cream cheese, mixing well. Spread the Dream Whip mixture on top of the cooled pretzel crust. Then pour the thickened Jello on top. Refrigerate. When ready to serve, put a dab of whipped cream on top and decorate with red and green maraschino cherries.

Chicken Salad

Laani Hill

4 to 6 boneless chicken breasts
2 lb. rotini pasta
1 bunch celery
1 bunch green onions
2 bags dried cranberries
2 to 3 jars poppy seed dressing
Almonds or walnuts (opt.)

Cook and cube chicken. Prepare rotini pasta according to package directions. Chop green onions and celery. Combine all ingredients in a large bowl. Add slivered almonds or chopped walnuts as desired. Yield: 20 servings.

Unique and tasty version of chicken salad!

Chicken Salad

Florence S. Bunker

4 c. cooled & cubed chicken breasts
3/4 c. slivered almonds
1 c. celery, chopped
3/4 c. red seedless grapes, halved
3/4 c. green seedless grapes, halved

DRESSING:
3/4 c. mayonnaise
1/4 c. sour cream
2 tsp. lemon juice

Toast almonds at 350˚ for 3 to 5 minutes. Mix dressing ingredients together, then combine the rest of the ingredients. Refrigerate and serve cold on lettuce.

A delicious summer luncheon served with a variety of muffins, watermelon and/or cantaloupe slices with a sprig of mint.

Chinese Chicken Salad Magnificent

Donna Wagner

4 chicken breasts
1/2 c. soy sauce
1/2 tsp. garlic salt
1 tsp. fresh ginger, or 1/3 tsp. ground ginger
1/4 tsp. sugar
1 head lettuce, torn
3/4 c. sliced celery
1/2 c. cashew or macadamia nuts
1/4 c. green onions, cut into 1" pieces
1/2 c. chopped parsley
1 T. toasted sesame seeds
1 c. crushed potato chips
1/4 c. oil
1/4 tsp. celery salt
1/4 tsp. pepper
1/2 tsp. salt

Marinate for 1 hour, 4 chicken breasts in a marinade of the soy sauce, garlic salt, ginger and sugar. Grill chicken until cooked through. Cut chicken into slivers. Toss together the lettuce, celery, nuts, green onions, parsley and sesame seeds. Sprinkle crushed potato chips and slivered chicken over salad. Pour over salad the mixture of oil, celery salt, salt and pepper. Chill in refrigerator until ready to serve.

Macaroni Salad

Hazel Houge

2 c. sm. ring macaroni
1 can peas, drained
1 lg.-size can tuna, well drained
Celery, chopped
Shredded cheese
2 T. mayonnaise, to taste
1/4 tsp. mustard, to taste
Salt & pepper, to taste
Pickle relish
Celery seed (opt.)
3 hard-boiled eggs, chopped

Cook macaroni according to package directions. Drain and cool. Add peas, tuna, celery and cheese. In a separate bowl, mix mayonnaise, mustard, salt and pepper, pickle relish, and optional celery seed. Fold in eggs last.

The dressing should be adjusted to your taste.

Tuna Crunch Salad

Ingrid Place

1 (6 oz.) can tuna, drained
1 c. frozen peas
1 c. carrots, shredded
1 c. celery, chopped
4 hard-cooked eggs, chopped
2 T. minced onion
Mayonnaise, to taste
1 c. chow mein noodles

In large bowl, combine first 6 ingredients, mixing well. Add enough mayonnaise to moisten. Chill. Stir in noodles just before serving. Yield: 4 to 6 servings.

Seafood Salad

Freda DeWitt

1 lb. shell macaroni, cooked
1 (3 oz.) can tuna, drained
8 oz. frozen baby shrimp, rinsed in cold water
3 hard-cooked eggs
1 c. diced celery
1/4 c. sweet pickle relish
1 1/2 tsp. lemon juice
1 tsp. salt
1 1/2 to 2 c. salad dressing

Mix all ingredients together. Place on lettuce leaf with tomato wedges. *Was used at Iowa State University food service in larger quantity.*

Artichoke/Hearts of Palm Pasta Salad

Nancy Kaltenheuser

5 oz. bow-tie pasta
1 (14 oz.) can marinated hearts of palm, drained
1 (6 oz.) jar marinated artichoke hearts, drained
1/2 c. frozen peas, thawed
1/4 c. sliced pimento-stuffed olives
1/4 c. sliced pitted ripe olives
1/4 c. (1 oz.) shredded Mozzarella cheese
1/4 c. (1 oz.) shredded Cheddar cheese
2 T. chopped green onions
2 T. grated Parmesan cheese
1/2 c. commercial Italian salad dressing
1/8 tsp. pepper

Cook pasta according to package directions; drain. Rinse with cold water and drain. Combine pasta with the rest of the ingredients. Toss to coat. Cover and chill for at least 2 hours.

Creamettes Salad

Ingrid Place

2 c. Creamettes, uncooked
2 c. celery, chopped
1 (6 oz.) can tuna, drained
1/4 tsp. pepper
Mayonnaise, to taste

Prepare Creamettes according to directions on box for salad use. Drain. In large bowl, combine cooked macaroni, celery, tuna and pepper. Stir in mayonnaise until lightly covered, to your taste. Chill.

My Macaroni Salad

Shelly Gehring

1 bag sm.-shell macaroni
1 c. light mayonnaise (not Miracle Whip)
1/2 c. skim milk
4 T. dill pickle juice
Garlic salt, to taste
Black pepper, to taste
1/8 c. onion, finely chopped
1 bunch red radishes, sliced thin
2 med. cucumbers, sliced thin

Cook macaroni; drain and cool. Mix mayonnaise, milk, pickle juice, garlic salt, pepper and onion together; chill. Mix cooled macaroni, dressing and sliced vegetables together. Serve.

Macaroni Salad

Iona Lenning

2 c. mayonnaise
1 1/4 c. sugar
1 c. vinegar
1 can Eagle Brand milk
1 lb. curly macaroni
3 carrots, shredded
1 onion, diced
2 green peppers, diced

Mix first 4 ingredients together and set aside. Boil, rinse and drain macaroni, and cool. Add to first ingredients. Add vegetables, mix well and refrigerate.

Keeps well. Better second and third day. Makes large batch. Quite moist when first mixed, but dressing is absorbed by macaroni. Very good!

Macaroni Salad

Nancy Kaltenheuser

1 lb. shell macaroni
1 c. celery, diced
1 onion, diced
2 carrots, diced
1 green pepper, diced

DRESSING:
1/2 c. vinegar
3/4 c. sugar
1/2 can Eagle Brand milk
1 c. mayonnaise

Cook macaroni according to package directions. Rinse with cold water and drain. Add celery, onion, carrots and pepper. Mix dressing ingredients together. Pour over macaroni. Mix well and chill.

Mostaccioli Salad

Barb Ebbers

1 lb. mostaccioli, cooked
2 stalks celery, thinly sliced
1 bunch green onions, finely-chopped
1 green pepper, finely chopped
Cracked black pepper
2 cans garbanzo beans, drained & rinsed
Cherry tomatoes

DRESSING:
1 1/4 c. sugar
1 c. vinegar
1/2 c. salad oil
1 tsp. salt
1 tsp. pepper

Cook pasta as package directions, rinse well with cold water. Add celery, onions, green peppers and sprinkle with pepper. Set aside. Mix dressing ingredients and add 1/2 dressing to pasta. Mix well. Add beans; mix. Add remaining dressing; mix well. Refrigerate overnight. Add tomatoes and stir before serving. Yield: 16 servings.

Mostaccioli Salad

Nancy Kaltenheuser

1 lb. mostaccioli noodles
Few drops yellow food coloring
1 to 2 T. oil
3 c. vinegar
1 1/2 c. sugar
1 tsp. salt
1 tsp. pepper
1 tsp. Accent
1 tsp. garlic salt
1 cucumber, cut into sm. bite-size pieces
1 onion, finely-chopped

Boil noodles in salted water according to package directions. Do not overcook. Add a few drops yellow food coloring. Drain, rinse and drain again. Put back into pan with oil and cool. Mix vinegar, sugar, salt, pepper, Accent and garlic salt. Add cucumbers and onions to pasta and then mix in dressing. Set overnight in the refrigerator.

Best after 24 hours.

Pasta Salad

Cheryl Kingland

16 oz. colored rotini pasta, cooked, rinsed & drained
1 pkg. Good Seasons Italian dressing, prepared as directed on pkg.
1 head broccoli, cut into sm. pieces
1 red pepper, diced
1 red onion, diced
1 can black olives, drained & sliced

Mix all; cover and refrigerate. Make the day before serving.

Marinated Pasta Salad

Carolyn Nading

1 (10 oz.) pkg. pasta, spiral shaped
1 med. onion, thin sliced
1 pkg. cherry tomatoes, thin sliced
1 med. cucumber, thin sliced & quartered
1 med. green pepper, chopped
2 stalks celery, chopped
1 tsp. parsley flakes
1/2 tsp. dill weed
1 1/2 c. red wine vinegar
1/2 c. sugar
1/4 c. vegetable oil

Cook pasta until tender; rinse in cold water and drain. Place drained pasta in salad bowl. Add onion, tomatoes, cucumber, green pepper and celery. Add parsley and dill weed. Mix together vinegar, sugar and vegetable oil. Pour over pasta and vegetables. Gently mix. Cover and refrigerate overnight. Yield: 8 to 10 servings.

I will often substitute the spiral pasta with holiday-shaped or other smaller pasta shapes.

Spaghetti Salad

Jean Lem

1 (8 oz.) pkg. spaghetti
1 btl. Salad Supreme (spice)
1 sm. btl. Italian dressing
1 cucumber, chopped
1 green pepper, diced
1 med. onion, chopped
1 can black olives
2 tomatoes, diced
1 zucchini, diced
3 to 4 stalks celery, diced

Cook spaghetti, drain and, while still warm, add Salad Supreme and salad dressing. Toss and chill. Add remaining ingredients and chill for several hours, or overnight.

Happy Lemon Pasta Salad

Jodi Furnald

1/2 c. Acini de Pepe pasta
1 (4-serving-size) box instant lemon pudding mix
1 (29 oz.) can peach slices in light syrup
2 (11 oz.) cans mandarin oranges, drained
1 (8 oz.) ctn. frozen whipped topping, thawed

Cook pasta and drain. Stir in pudding mix. Drain peaches, reserving 1/2 cup syrup. Cut peaches into bite-size pieces. Add peach syrup to the pasta mixture and fold in the peaches and oranges. Cover and chill. Just before serving, fold in whipped topping.

Lemon Pineapple Salad: Substitute peaches with 20-ounce can crushed pineapple or tidbits. Use 1/2 cup pineapple juice.

Carrot-Raisin-Rice Salad

Steve Walsh

2 boxes fast-cooking rice pilaf (Uncle Ben's, etc.)
2 c. shredded carrots
2 c. chopped celery
1 c. golden raisins
1/2 c. chopped onion
2 c. mayonnaise
2 c. sour cream
3 T. lemon juice

Prepare rice pilaf as directed on package. Cool. Add carrots, celery, raisins and onion. Mix well. Combine mayonnaise, sour cream and lemon juice. Pour over rice mixture and mix thoroughly. Chill. Yield: 36 (1/2-cup) servings.

Nice potluck dish.

Nutty Wild Rice Salad

Lynn Olson

1 c. wild rice
2 1/2 c. water
3/4 c. slivered almonds, toasted
1/2 c. black olives, chopped
1/2 c. scallions, sliced
3 to 6 pickled jalapeño peppers, chopped
1 c. chopped tomatoes
3 T. finely-chopped cilantro
1 c. golden raisins
1 tsp. pickled jalpeño pepper juice

DRESSING:
1/4 c. olive oil
1/8 c. wine vinegar
1/8 tsp. pepper
1/2 tsp. salt

Bring rice and water to a boil. Cover tightly. Cook on low heat for 45 minutes, or until water evaporates. Remove from heat; cool. Mix all remaining ingredients with rice. Serve at room temperature. Yield: 8 servings.

An unusual combination of flavors and textures.

Dressings

Blue Cheese Dressing

Darlean Moore

2 ctn. sour cream
1 c. mayonnaise (not salad dressing)
1/2 lb. blue cheese
2 tsp. Worcestershire sauce
3 drops Tabasco
2 tsp. salt
1/2 tsp. garlic powder

Mix and enjoy. May substitute Roquefort cheese.

Roquefort Cheese Dressing

Darlean Moore

1/4 lb. Roquefort cheese
Dash of Worcestershire sauce
1 c. mayonnaise
2 c. sour cream
Dash of garlic powder

Mix and enjoy. May substitute blue cheese.

Celery Seed Salad Dressing

Ruth Jensen

1/3 c. catsup
1/2 tsp. salt
1/2 c. sugar
1 tsp. Worcestershire sauce
1 c. Mazola oil
1/4 c. vinegar
Juice from sm. onion
2 tsp. celery seed

Beat all ingredients together until well blended. Shake well before using. This is good over fresh fruit.

Creamy Garlic Salad Dressing

Jan Hallauer

6 to 8 cloves garlic
1 tsp. celery salt (opt.)
1/4 to 1/2 tsp. coarse ground black pepper
1/4 tsp. salt
1/4 c. red wine vinegar
1 qt. Hellmann's mayonnaise
1 c. buttermilk
1/4 c. freshly-chopped parsley (opt.)

In a food processor, combine the garlic, celery salt, pepper and salt. Combine the vinegar, mayonnaise, buttermilk and parsley. Blend with the garlic mixture, stirring well. Yield: 5 cups, but smaller quantities are easily adapted.

French Salad Dressing

Ramona Esbeck

1/2 c. sugar
3/4 c. oil
1/3 c. catsup
1/4 c. vinegar
1/4 tsp. salt
1 tsp. Worcestershire sauce
1 tsp. grated onion
Pinch of nutmeg
Pinch of cloves
Garlic bud

Rub garlic bud around in mixing bowl and then set garlic aside. Put rest of ingredients in mixing bowl as listed. Beat together with electric mixer. Add garlic bud to salad dressing for 1 day and then remove. If the dressing separates, add a little more sugar (1 tablespoon) and beat again. Store in the refrigerator. Shake well before using. Yield: 1 1/2 cups.

Favorite French Dressing

Marlys A. Hartman

2 T. lemon juice
1 tsp. salt
2 c. sugar or Splenda sweetener
1 (14 oz.) btl. catsup
2 c. canola oil
1 finely-chopped onion
1/2 c. vinegar
1 tsp. celery seed
1 T. chili powder (opt.)

Mix first 6 ingredients well with mixer. Add vinegar, celery seed and chili powder, if desired. Chill thoroughly. Yield: approximately 4 cups.

Sweet/Sour Coleslaw Dressing

Irene Pope

3/4 c. sugar
1 tsp. dry mustard
1 tsp. salt
1/3 c. cider vinegar
1 c. salad oil (I use canola)
1 T. finely-minced onion
1 tsp. poppy seeds
1 tsp. sesame seeds

Put all ingredients in mixing bowl; using a hand mixer, mix well. Make ahead so flavors can marinate.

Fresh Fruit Salad Dressing

Joanne Frederiksen

1/2 c. sugar
1/2 tsp. salt
1 tsp. dry mustard
1 tsp. celery salt
1 tsp. paprika
1 tsp. grated onion
1 c. salad oil
1/4 c. white vinegar

With wire whisk or electric mixer, stir dry ingredients until blended and then add onion. Add oil alternately with vinegar, a small amount at a time, beating well after each addition. Keep in the refrigerator.

Use with fresh fruit, grapefruit, oranges, apples, kiwi, bananas, etc. Yield: 1 1/2 cups.

Gelatin Salad Topping

Helen Olson,
Eunice Easton

1 egg, beaten
1/2 c. sugar
1 c. pineapple juice (can be strained from can of crushed pineapple)
2 T. flour
2 T. butter
1 c. plain or vanilla yogurt, or whipped cream (either one works or combination of both)

Add sugar and pineapple juice to the beaten egg in a small bowl; mix and set aside. Combine the flour and butter in a 1-quart pan; heat slightly. Slowly stir pineapple juice, egg and sugar mixture into the butter-flour combination. Cook over medium-high heat, stirring constantly until thickened. Let cool in pan and then when cool, stir in whipped cream or yogurt. Spread over a set gelatin salad.

Recipe makes enough to easily cover a 7x11-inch pan of salad. The amount of yogurt or whipped cream can be adjusted if more or less topping is desired.

This topping is good over a variety of gelatin salads containing fruit. My favorite combination of fruit is sliced strawberries (fresh or fresh frozen), diced bananas and crushed pineapple. Mandarin oranges, bananas and pineapple are another tasty combination.

Eunice sprinkles 1/2 cup grated cheese over the topping.

Relishes

Corn Relish

Darlean Moore

2 (12 oz.) cans whole kernel corn with sweet peppers, drained
3 T. cooking oil
1/2 c. sugar
1/2 c. vinegar
2 tsp. minced dried onion
1/2 tsp. salt
1/4 tsp. celery seed

In bowl, combine drained corn and cooking oil. In small saucepan, combine sugar, vinegar, minced onion, salt and celery seed. Cover and bring to a boil. Reduce heat and simmer for 2 minutes. Add to corn mixture; cover and cool. Refrigerate for several hours, or until thoroughly chilled. Drain before serving. Yield: about 3 cups.

Salad Relish

Darlean Moore

1 can French-style green beans
1 can sm. peas
1 can shoepeg white corn, silver can, drained
1 c. chopped celery
1 c. chopped onion
1 green pepper, chopped
1 jar pimentos (lg. or sm. jar)

OIL/VINEGAR MIXTURE:
1/2 c. oil
3/4 c. vinegar
1 c. sugar
1 T. water

Drain vegetables and place in bowl.

Oil/Vinegar Mixture: In a saucepan, combine oil, vinegar, sugar and water. Bring to a boil to melt sugar. Cool and pour over vegetables. Refrigerate overnight.

When the restaurant next to another Church put out a big sign with red letters that said, "Open Sundays," the church reciprocated with its own message: "We are open on Sundays, too."

Grandma Molgaard's Sweet Cucumber Pickles (21 day)

Nadine Dobbe

Salt
Water
1 egg, to test brine
Finger-sized cucumbers
Alum (1 T. per 2 qt. water)
Ground ginger (2 T. per 1 gal. water)
Canning jars, flats and rings

VINEGAR SYRUP:
1 qt. vinegar
1 pt. water
2 T. pickling spices
Salt, just a little
6 c. sugar

Day 1: Prepare enough salt brine (water and salt) in a crock-pot or other glass or stoneware container to completely cover cucumbers. Brine must be salty enough to float a raw egg. Wash cucumbers and place in brine. You may need to place a plate on top, weighted down with something heavy to ensure that the cucumbers are completely submerged (they want to float). Leave in brine for 12 days.

Day 13: Drain. If some cucumbers are larger than your pinkie or ring finger, cut them in half, or smaller, to approximate that size. Cover cucumbers with clear water and leave for 2 days.

Day 15: Drain. Prepare enough alum water (1 tablespoon alum per 2 quarts water) to cover cucumbers. Place cucumbers in alum water for 24 hours, being sure all are submerged.

Day 16: Drain. Prepare sufficient ginger water (2 tablespoons ginger per 1 gallon of water) to cover cucumbers. Place cucumbers and ginger water into a large pan and bring to a boil. Boil cucumbers in ginger water for 1 hour. Drain. Pack cucumbers in canning jars. Prepare vinegar syrup by adding all ingredients together and heating and stirring until all sugar is dissolved and syrup is hot. Pour hot syrup over cucumbers in jars, filling jar with syrup and covering all cucumbers. Let cool and then place a lid on the jar.

Days 17 to 20: On each of these days, pour vinegar syrup out of jars into a pan. Reheat vinegar syrup; pour hot syrup back into jars, cool and then cover.

Day 21: On the fifth (last) day of reheating the syrup, follow the same process as days 17 to 20, except that as soon as you pour the hot syrup in the jars, place a clean canning flat on the jar. As the syrup cools, the jar will seal itself.

These are best when made from the smallest cucumbers you can get. Well worth the 21-day wait! Mom made these every year.

Reconstituted Sweet Pickles

Jean Bonnicksen

1 (32 oz.) jar dill pickles, whole
1 1/2 c. sugar
1/3 c. vinegar
1/3 c. water
1/2 tsp. pickling spice

Drain and rinse pickles; cut into small chunks. In saucepan, bring sugar, vinegar and water to boil and stir well. Pour hot sugar syrup over pickles. Refrigerate for at least 2 days before serving.

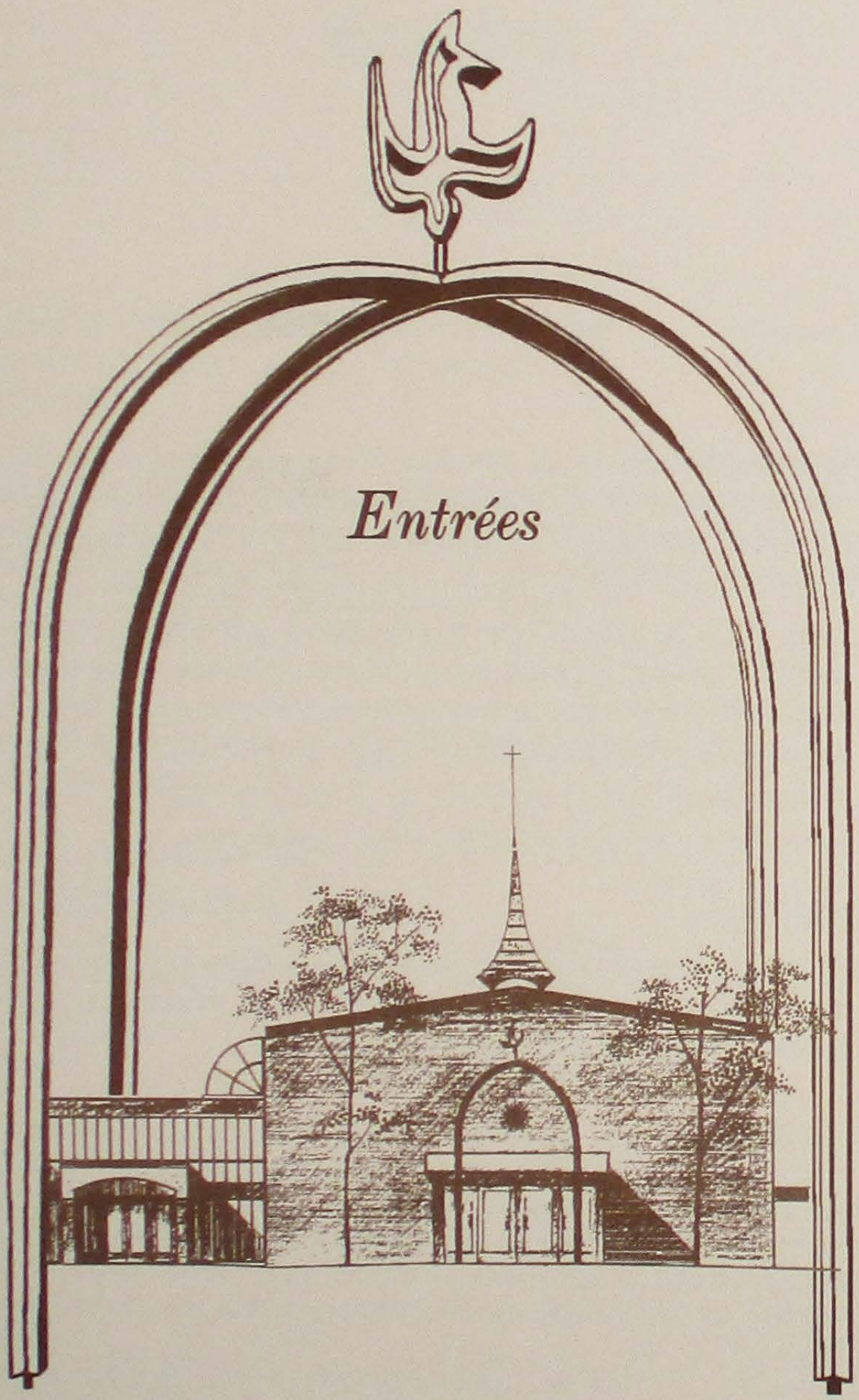
These pickles are nice and crisp. A good way to use the soft homemade pickles.

Pickled Beets

Marlys A. Hartman

4 cans sliced beets
1 1/2 c. cider vinegar
1 1/2 c. sugar, or 1 1/2 c. Splenda sweetener
Stick cinnamon

Drain beets, reserving 2 cups of juice. Add vinegar and sugar to beet juice and stir. Bring to a boil. Add sliced beets and cook several minutes. Let cool and serve, or put in jars and refrigerate. Add 1 stick of cinnamon to each jar.



Entrées

From Everyday Cookbook and Family Compendium 1892

Omelet au Natural

Break eight of ten eggs into basin; add a small teaspoonful of salt and a little pepper, with a tablespoonful of cold water; beat the whole well with a spoon or whisk. In the mealtime put some fresh sweet butter into an omelet pan and when it is nearly hot, put in the omelet while it is frying with a skimmer spoon raise the edges from the pan that it may be properly done. When the eggs are set and one side is fine brown, double it half over and serve hot. These omeletes should be put quite thin in the pan; the butter required for each will be about the size of a small egg.

Soft boiled Eggs

Place the eggs in a warm saucepan, cover with boiling water and stand where they will keep hot but not boil for ten minutes. This method will cook both the whites and the yolks.

Entrées

Beef

Dave's Prime Rib

Heather Botine

Rib roast (any size)
Garlic salt
Pepper

Let roast stand 1 hour at room temperature. Preheat oven to 375˚. Rub garlic salt and pepper over roast. Place in a shallow pan, uncovered. Cook roast for 1 hour, then turn oven off. Do not open until meat has cooled. To finish, remove meat, reheat oven to 375˚ and cook 40 minutes for medium-rare roast. Let stand 20 minutes before serving.

This is my father's recipe for prime rib. We enjoy eating it at holiday times served with fresh horseradish and au jus sauce for dipping. We often cook it early in the afternoon and just leave it in the oven for the remainder of the day until we're ready to cook it for the final 40 minutes.

So easy to do!

Pot Roast with Port and Mushrooms

Judy Casperson

2 T. olive oil
2 lb. pot or chuck roast
1 c. tawny port (red)
1 c. beef broth
2 T. flour
2 T. margarine
1/2 lb. fresh, sliced mushrooms
3 garlic cloves, crushed
Salt & pepper, to taste
Parsley, for garnish

In a heavy metal pan, heat oil and brown meat on all sides. Add wine and simmer, uncovered, until wine is reduced by 1/2. Add beef broth and simmer, covered, for 1 hour. Meanwhile, in glass measurer, melt margarine (very briefly in microwave) and mix in flour to make a roux. Add this mixture to meat sauce. Stir to thicken. Add mushrooms, garlic, and salt and pepper. Cover and simmer until very tender at least another half hour. Garnish with parsley.

Goes well with mashed potatoes, noodles or rice.

Variation: *Use pork chops, with chicken broth, mushrooms, and white port.*

Roast Beef

Donna Wagner

4 lb. beef rump roast
1 can double-strength beef broth
1 pkg. powdered au jus
2 pkg. Good Seasons Italian dressing

Place roast in crock-pot. Mix remaining ingredients. Pour over roast. Set the covered crock-pot on low-medium setting and allow to cook for 6 hours.

This makes a good roast beef filling with buns.

Nita's Beef and Homemade Noodles

Nadine Dobbe

Small roast (reserve broth after cooking)
Water

NOODLES:
1/4 tsp. salt
1/4 tsp. baking powder
2 tsp. oil
2 egg yolks
2 T. milk
Flour

Mashed potatoes

Fully cook roast. Reserve broth. Cut roast into bite-sized pieces. Can be done ahead and refrigerated.

Noodles: Mix together salt, baking powder, oil, egg yolks and milk. Add flour until dough begins to lose its stickiness. Knead lightly to mix (don't over-mix). Roll out on floured board to 1/4-inch thick. Sprinkle with flour on top and cut into 1/4-inch wide strips. Allow strips to dry for at least 1/2 hour.

Beef and Noodles: Bring water and broth from roast to boil in pan on stovetop. (Be sure you have enough liquid to cover noodles.) Add noodles and meat from roast to boiling water. Cook until noodles are done (at least 1/2 hour). As noodles cook, the broth will take on a gravy-like consistency. Serve over mashed potatoes.

This is my sister Juanita's specialty, but it is easy to make and wonderful to eat!

Flank Steak Strips

Donna Elvik

1 lb. flank steak
2 T. soy sauce
2 tsp. lime juice
2 T. honey
1 clove garlic, minced
1/2 can beef consommé
Skewers

Cut steak into strips at 45˚ angle every 1/4 to 1/2-inch. Combine rest of ingredients in large bowl. Place strips of steak in mixture to marinate at least 3 hours, or overnight. Grill on skewers, 3 to 5 minutes on each side. Yield: 4 servings.

Variation: An optional marinade: 1/2 cup ketchup, 1/4 cup lemon juice, 1/4 cup honey and 1/4 cup oil or soy sauce.

Pepper Steak

Jean Lem

1 3/4 lb. steak
6 T. soy sauce
3 T. cornstarch
3 T. sherry
3/4 tsp. MSG
1 to 2 bunches green onions
1 green pepper
3 tomatoes

Cut steak into 1/4-inch strips and marinate in mixture of soy sauce, cornstarch, sherry and MSG. Cut green onions into 3-inch lengths. Cut green pepper into 1/4-inch strips. Cut tomatoes into quarters or sixths. Brown steak in small amount of cooking oil. When browned, put vegetables in pan and cover. Cook over medium heat until vegetables are soft, turning occasionally. Serve over rice. Yield: 4 to 6 servings.

Teriyaki Finger Steaks

Kim Wierson

2 lb. boneless sirloin steak
1/2 c. soy sauce
1/4 c. vinegar
2 T. minced onion
1 T. vegetable oil
1 garlic clove, minced
1/2 tsp. ground ginger
1/8 tsp. pepper

Trim fat from steak and slice lengthwise into 1/2-inch strips. Place in large glass bowl. Combine all remaining ingredients. Pour over meat and toss gently. Cover and refrigerate for 2 to 3 hours. Drain, discarding marinade. Loosely thread meat strips onto skewers. Grill over medium-hot coals, turning often for 7 to 10 minutes, or until meat reaches desired doneness. Remove from skewers and serve. Yield: 6 servings.

California Marinade and Beef Kabobs

Ed Jacobson

CALIFORNIA MARINADE:
1 c. salad oil
3/4 c. soy sauce
1/4 c. Worcestershire sauce
1 T. cracked pepper
2 cloves minced garlic

BEEF KABOBS:
1 1/2 lb. sirloin steak (3/4" to 1 " thick, cut into 1" to 1 1/2" cubes)
2 green peppers (12--1 pieces)
1 lg. onion (12—1" to 1 1/2") pieces
8 to 12 cherry tomatoes
8 to 12 fresh mushrooms

Whisk marinade ingredients together. Add beef cubes. Cover and marinate overnight (4 to 6 hours minimum) in refrigerator. Remove meat from marinade. Drain thoroughly. Discard marinade. Alternately thread an equal amount of meat, vegetables and mushrooms on 4 bamboo or metal skewers. Place skewers on grill over medium, ash-covered coals. Grill, uncovered, 10 to 12 minutes for medium-rare to medium doneness. Turn occasionally. Yield: 4 servings.

Regal Baked Stroganoff

Jean Lem

2 1/2 lb. top round steak, cut in strips 1/2" thick
3/4 c. vegetable oil
1 T. salt
1/2 tsp. pepper
1/4 c. dry red wine
1 c. sm. whole onions, peeled, or 1 lg. white onion, sliced
2 c. fresh mushrooms, sliced
1/4 c. tomato paste
3 T. flour
1 can condensed consommé
1 bay leaf, crumbled
1 clove garlic, minced
1/2 c. low-fat sour cream (opt.)
Hot buttered noodles (homemade or purchased)

In heavy skillet, brown steak quickly in vegetable oil. Transfer to a 3-quart casserole, leaving drippings in skillet. Add salt, pepper and wine to the meat. In the drippings in the skillet, sauté onions until just golden brown. Add mushrooms and cook 5 minutes.

In separate bowl, mix tomato paste, flour and consommé. Add to onions and mushrooms along with bay leaf and garlic. Mix well. Pour over meat. Cover and bake at 350˚ for 1 hour, or until meat is fork-tender. Remove casserole from oven and slowly stir in sour cream. Serve with hot buttered noodles. Yield: 6 servings.

Note: If you bake the stroganoff early in the day, hold the sour cream until you reheat the stroganoff for serving.

Beef Stroganoff

Judy Casperson

1 lb. round steak or sirloin, cut into strips or cubes
1/4 c. flour
1/2 c. chopped onion
6 tsp. margarine
1/4 tsp. salt
1/8 tsp. pepper
1/2 c. water
1 can cream of mushroom soup
1 (4 oz.) jar mushrooms
1 c. low-fat sour cream

Roll steak in flour and brown with onions and margarine. Add seasoning and water. Cover and simmer for 30 minutes, or until meat is tender, stirring occasionally. Add soup and mushrooms. Stir and simmer for another 30 minutes. Briefly turn heat to high, turn off heat. Add sour cream just before serving. Serve over noodles or rice.

Beef Stroganoff

Donna Elvik

1 lb. round steak, cut into cubes
Flour, to coat cubes
2 to 4 T. oil
1/2 c. chopped onions
1 clove garlic, minced
1 (4 oz.) can mushrooms
1 can cream mushroom soup
1 1/2 tsp. Worcestershire sauce
Dash of pepper
6 oz. sour cream (or less)

Coat cubes with flour. Brown meat on all sides in oil. Add all ingredients, except sour cream. Cook on low heat, turning frequently for 1 hour, or until done. Meat can be frozen at this point. If not, add sour cream and serve.

Another variation would be to also add 1 can cream of chicken soup and/ or add 1/2 cup red or white wine.

Swiss Steak

Darlean Moore

Steak of your choice (I use tenderized round steak)
Flour
2 cans tomato soup
1 can celery soup
1 can golden mushroom soup
1 can onion soup or chopped onion
1 T. Worcestershire sauce
Water

Flour steak and fry until browned. Place in roaster or similar pan. Mix remaining ingredients. Add water to preferred thickness. Pour soup mixture over meat. Bake at 325° for 1 1/2 to 2 hours, until done.

Barbecued Ribs

Marianne Berhow

3 lb. country-style ribs
2 T. liquid smoke
1 c. catsup
1/4 c. Worcestershire sauce
1/4 c. lemon juice (ReaLemon)
1 tsp. salt
1 tsp. chili powder
1 c. water
1 tsp. celery seed

Brush ribs with liquid smoke. Roast in hot oven at 450° for 30 minutes. Combine remaining ingredients. Heat to boiling and pour over ribs. Continue baking at 350° for 1 hour. Baste with sauce every 15 or 20 minutes. Yield: 6 servings.

Barbecued Brisket

Nancene Wengert

4 lb. beef brisket
Garlic salt
Celery salt
Onion salt
Pepper
1/2 btl. liquid smoke

SAUCE:
3/4 c. brown sugar
1 tsp. mustard
1/2 c. catsup
1 c. barbecue sauce
1/4 to 1/2 tsp. nutmeg, or to taste
1/4 to 1/2 tsp. Worcestershire sauce, to taste

Sprinkle salts, pepper and liquid smoke over brisket, all sides. Marinate overnight in refrigerator. Leave juices with meat. Bake in covered Pyrex or other glass-baking dish at 275˚ for 4 hours. Mix sauce ingredients together. Remove meat from oven and brush with one-half sauce. Bake 30 minutes longer. Slice meat across the grain. Brush with rest of sauce.

Zesty Beef Brisket

Kim Wierson

4 to 5 lb. beef brisket
Garlic powder, to taste
1 jar beef gravy
1 (8 oz.) can mushrooms, drained
1/2 c. Italian salad dressing
1 pkg. onion soup mix

Trim fat from brisket. Lay meat on large piece of heavy-duty foil placed in shallow pan. Sprinkle with garlic powder. Pour gravy over brisket. Layer mushrooms, then salad dressing. Sprinkle soup mix over top. Wrap loosely, but completely close. Bake in 300˚ oven for 1 hour per pound. Take meat out. Slice across grain. Pour gravy over to serve. Yield: 12 to 16 servings.

Easy Minute Steaks

Mary Nelson

4 (1/2 lb.) cube steaks
1 (10.5) can condensed French onion soup

Preheat oven to 350˚. In large skillet over medium heat, briefly brown the cube steaks. Arrange meat in single layer in 9x13-inch baking dish. Pour soup over top. Bake in preheated oven for 1 hour.

Minute steaks do not work as well as cube steaks. Serve with mashed potatoes.

Sherried Beef

Judy Casperson

3 lb. beef stew meat
2 cans cream of mushroom soup
1 env. dry onion soup
1/2 to 3/4 c. sherry wine

Mix all ingredients in a casserole dish and cover. Bake at 325° for 3 hours, or you can put all ingredients in crock-pot all day on low. Serve over noodles or rice.

No need to sear meat.

Stifado, Greek Stew

Diane Bryne

3 lb. lean beef cubes
Salt & pepper
1/4 c. butter
2 1/2 lb. sm. onions
6 oz. tomato paste
2 T. red wine vinegar
1 garlic clove, minced
1 T. brown sugar
1/3 c. red wine
1 sm. cinnamon stick
1/4 tsp. ground cumin
2 T. currants
1/2 tsp. whole cloves
1 bay leaf

Season meat with salt and pepper. Melt butter in Dutch oven. Add meat and coat with butter. Do not brown. Arrange onions over meat. Mix tomato paste, vinegar, garlic, sugar and wine. Pour over meat and onions. Add cinnamon stick, cumin, currants, cloves and bay leaf. Cover. Simmer 3 hours, until very tender. Serve with rice or orzo. Yield: 6 servings.

Oven Beef Stew

Patti Nervig

2 lb. stew meat or sm. roast
2 c. tomato sauce
1 (11.5 oz.) can V8 juice
1 (14.5 oz.) can stewed tomatoes
3 T. tapioca
1 T. sugar
1 1/2 tsp. salt
1 T. Worcestershire sauce
2 c. diced potatoes
2 c. diced celery
2 c. diced carrots
1 pkg. frozen mixed vegetables
1 sm. onion, diced or thinly sliced

Place meat on bottom of Dutch oven. Mix next 7 ingredients and let stand 10 minutes. Layer the last 5 ingredients. Pour the juice-sauce mixture over the vegetables to cover. Put lid on Dutch oven. Bake at 250° for 5 hours. Do not take lid off while cooking.

Crock-pot Beef Stew

Lynn Nehls

3 to 4 carrots, cut up
4 to 5 potatoes, peeled & cut up
2 lb. stew meat, cut in cubes
2 beef bouillon cubes
1 env. mushroom soup mix
1 can beef broth
1 clove garlic
1 onion, diced
Salt, to taste
1/2 tsp. pepper

Put all ingredients in 3-quart crock-pot in order listed. Cover and set to low for 10 to 12 hours, or high for 5 to 6 hours.

Oven Stew

Mary Lou Paulsen

1 1/2 lb. stew meat, cut into sm. pieces
2 T. flour
2 tsp. salt
1 tsp. pepper
1 (8 oz.) can tomato sauce
8 oz. hot water
2 bay leaves
3 to 4 whole cloves
1/4 c. brown sugar
2 T. lemon juice
Choice of vegetables; potatoes (white or sweet), parsnips, carrots, onions, etc.

Brown stew meat. Add flour, salt and pepper while browning. Add tomato sauce, water, bay leaves, cloves, brown sugar and lemon juice. Bake in 300° oven for 3 to 4 hours. Add vegetables of choice, more liquid, and salt if needed. Bake another 1 to 1 1/2 hours at 350°. Yield: 8 servings.

The word that lies nearest the heart comes first to the lips.
– Norwegian Proverb

Beef Stew with Sour Cream and Mustard

Liz Sletten

2 lb. chuck roast or top round
6 T. butter, divided
Salt & pepper, to taste
2 lg. onions, chopped finely
2 cloves garlic, minced
2 bay leaves
1/2 tsp. thyme
1/4 tsp. oregano
1 T. tomato paste
1 1/2 c. beef stock or bouillon
1 1/2 c. red wine
3 T. flour
1/2 c. sour cream
1 T. Dijon mustard
Cooked noodles
Parsley

Cut meat into 1/2-inch squares. Heat 3 tablespoons butter until hazelnut color. Brown meat on all sides. Salt and pepper to taste. Add onion and cook until translucent. Add garlic, bay leaves, thyme and oregano. Stir until garlic releases fragrance. Add tomato paste, beef stock and red wine. Bring to a boil. Reduce heat to low, cover and simmer. In a small saucepan, heat 3 tablespoons butter and add 3 tablespoons flour to make a roux. Using a rubber spatula, mix these 2 ingredients over very low heat. Make a smooth paste. Add 1/4 cup beef stew liquid and mix well with whisk. Add to beef stew. Let simmer 1 1/2 hours longer, until meat is tender. Just before serving, add sour cream and mustard. Mix thoroughly and serve over noodles. Sprinkle with chopped parsley.

No-Cook Lasagna

Ingrid Place

2 lb. (or more) ground beef
Chopped onion, to taste
1 pkg. dry spaghetti sauce
1 (1 lb.) can tomato sauce
1 (26 oz.) jar Prego
Lasagna noodles, uncooked
1 lg. ctn. cottage cheese
4 c. shredded Mozzarella cheese
Chopped chives, to taste

Brown beef and onions. Pour off fat. Add next 3 ingredients and simmer 15 minutes. Mix together last 3 ingredients in bowl. Set aside. In a greased lasagna pan, layer 1/3 meat mixture, noodles and 1/2 cheese mixture. Repeat, ending with meat mixture. Cover with foil. Bake at 350° for 45 minutes. Remove foil and bake 15 minutes longer. Yield: 8 to 10 servings.

Lasagna Presto

Paula Litchfield

1 lb. ground beef
1 c. chopped onion
2 lg. cloves garlic, minced
2 (10 2/3 oz.) cans tomato soup
1/2 c. water
2 tsp. vinegar
1/2 lb. plain lasagna noodles, cooked & drained
1 pt. cottage cheese
1/2 lb. Mozzarella cheese, thinly sliced or shredded
Grated Parmesan cheese

In saucepan, brown beef and cook onion and garlic. Add soup, water and vinegar. Simmer 30 minutes, stirring occasionally. In 8x12x2-inch baking dish, arrange 3 alternate layers of noodles, cottage cheese, meat sauce and Mozzarella cheese. Sprinkle Parmesan cheese on top. Bake at 350° for 30 minutes. Let stand for 15 minutes. Yield: 6 servings.

Easy Lasagna

Nadine Dobbe

1 lb. ground beef, browned & drained
4 (8 oz.) cans tomato sauce (no salt added)
1 (16 oz.) can stewed tomatoes (no salt added)
1 (6 oz.) can tomato paste (no salt added)
1 tsp. Italian seasoning
Pepper
1 clove fresh garlic, pressed (opt.)
2 pkg. lasagna noodles (I prefer whole wheat)
1 lb. dry cottage cheese (or ricotta cheese)
1 pkg. shredded Parmesan cheese
1 pkg. shredded Mozzarella cheese
2 pkg. shredded Cheddar cheese

Combine all sauce ingredients in large skillet and simmer for at least 20 minutes. In a 9x13-inch pan, place a layer of uncooked lasagna noodles in the bottom of pan. If you need to, break noodles to be sure you can cover the entire bottom of pan in a single layer of noodles. Add layer of prepared sauce on top of noodles, followed by cottage cheese, shredded Parmesan, Mozzarella and Cheddar cheeses. Repeat layers of lasagna noodles, sauce and cheeses until pan is full. Be sure the last layer is topped with sauce and cheese sufficiently that all noodles are covered. Firmly press all down in pan, compressing layers and spreading top layer of sauce and cheese to edge of pan. Ideally, refrigerate for a few hours, allowing noodles to absorb the sauce (can also be baked right away). Bake for 1 hour at 350°, or until bubbly around the edges and cheese is lightly browned on top. Allow to set for 5 minutes before serving.

Note: Freezes well. To freeze, prepare as directed, cover with tinfoil and freeze uncooked in pan. Allow to thaw before baking or increase cooking time to 1 1/2 to 2 hours.

This is my recipe that I have refined over the years. I often make this in 2 smaller foil pans and freeze one. Depending on the depth of your pans, this recipe may fill 2 pans. I love it because it is so easy to make. No more messing with cooking the lasagna noodles separately and trying to get them layered in the lasagna without falling to pieces!

Lasagna

Sharon Smedal

1 lb. ground beef
1/2 lb. Italian sausage
1/2 onion, chopped
1/8 tsp. garlic powder
1/2 T. Italian seasoning
3/4 tsp. salt
1 (1 lb.) can tomatoes, peeled
1 (6 oz.) can tomato paste
1/2 c. water
8 oz. lasagna noodles
1 lb. sliced Mozzarella cheese (16 slices)

CHEESE FILLING:
1 1/2 c. small-curd cottage cheese (sm. ctn.)
1/4 c. Kraft grated Parmesan cheese
1 T. parsley flakes
1 egg, beaten
1 tsp. salt
1/4 tsp. pepper

Brown beef, sausage and onion slowly. Drain and add garlic powder, Italian seasoning, salt, tomatoes, tomato paste and water. Simmer about 30 minutes. Set aside. Cook noodles 10 minutes following package directions, and drain. Mix cheese filling ingredients together in a bowl. Place half of cooked noodles in bottom of greased 9x13-inch dish. Spread half of cheese filling on noodles. Cover with half of Mozzarella slices. Cover with half of meat sauce. Layer the same way with the rest of ingredients. Bake at 375˚ for 30 minutes. Let stand 10 minutes before serving.

Family Favorite Lasagna

Marilyn Ause

2 lb. ground beef
1 lb. lasagna noodles
1/2 tsp. garlic powder
1 tsp. oregano
1 1/2 tsp. salt
1 tsp. black pepper
12 oz. canned tomato paste, reg. or Italian
2 1/2 lb. can tomatoes, with juice
1 lb. Mozzarella cheese
1 (24 oz.) ctn. small-curd cottage cheese

Brown ground beef in very large skillet or kettle. Drain off fat. Cook noodles as directed on package. Drain and set aside. To ground beef, add garlic powder, oregano, salt and pepper. Also add tomato paste and tomatoes. Cover and simmer about 15 minutes. Meanwhile, slice Mozzarella into thin strips. Heat oven to 325˚. Alternate layers of meat sauce, lasagna noodles, Mozzarella cheese and cottage cheese in 10x15-inch baking pan or 2 (2 1/2-quart) baking dishes (or equivalent). Begin and end with meat sauce, 9 layers all together.

This may be prepared and refrigerated a couple days ahead. It also freezes well. Allow 45 to 60 minutes (sometimes a little more) to bake. The entire recipe will serve 6 to 16, depending on who the "eaters" are. Serve with garlic bread and tossed salad.

Lasagna

Leanna Jacobson

1 lb. ground beef
1 lb. seasoned sausage
1 c. chopped onion, divided
1 clove garlic, minced
2 c. water
2 (14 1/2 oz.) cans diced tomatoes, seasoned
1 (15 oz.) can tomato sauce
1 1/2 T. parsley flakes
1 1/2 T. sugar
1 tsp. crushed basil
1 tsp. salt
16 oz. creamed cottage cheese
1 c. grated Parmesan cheese (divided into 2 equal parts)
1 T. parsley flakes
1/2 tsp. salt
1 tsp. crushed oregano
12 oz. Mozzarella cheese, shredded
1 (8 oz.) pkg. lasagna noodles

Cook ground beef and sausage, 1/2 cup onion and garlic in 2 cups water, using large saucepan. Drain meat, using colander. Return meat to saucepan. Add tomatoes, tomato sauce, 1 1/2 tablespoons parsley flakes, sugar, basil, 1 teaspoon salt and remaining 1/2 cup chopped onions. Simmer, uncovered, for 1 hour, or until mixture is thick. Mix cottage cheese, 1/2 cup Parmesan cheese, 1 tablespoon parsley flakes, salt and oregano. Cook noodles as directed on box. Drain. Rinse with cold water. Assemble lasagna after sauce is cooked in a 9x13-inch pan. Reserve 1 cup of sauce. Layer half of noodles, half of remaining sauce, half of Mozzarella cheese and half of cottage cheese mixture. Repeat. Spread sauce over top. Sprinkle with remaining 1/2 cup Parmesan cheese. Bake, uncovered, for 1 hour to 75 minutes at 350˚. Allow additional baking time if lasagna has been refrigerated. Let stand for 15 to 20 minutes after removing from oven. Yield: 12 to 15 servings.

Lasagna may be frozen before baking. Thaw overnight in refrigerator. Bake as directed.

Lasagna Toss

Florence S. Bunker

1 1/2 lb. ground beef
1/2 c. chopped onion
Dash of minced garlic
1/2 tsp. salt
1 3/4 c. spaghetti sauce
6 oz. spiral noodles, cooked & drained
1 c. small-curd cottage cheese
2 c. Mozzarella cheese, shredded & divided
1/2 c. grated Parmesan cheese

In large skillet, brown beef with onion, garlic and salt. Stir in spaghetti sauce. Simmer until heated. Remove 1 cup of meat sauce. Set aside. Stir noodles into remaining sauce. Place half of noodle sauce mixture in a greased 2-quart casserole. Cover with cottage cheese and 1 cup Mozzarella cheese. Add remaining noodle sauce mixture. Top with 1 cup of reserved meat and Mozzarella cheese. Sprinkle with Parmesan cheese. Cover. Bake at 350˚ for 20 to 25 minutes. Let stand 5 minutes, before serving.

Use a 7x11-inch square baking dish. Yield: 6 servings.

We love this! Serve with tossed salad and French bread.

Meat Loaf

Hazel Houge

1 1/2 lb. lean ground beef
1 c. tomato juice
3/4 c. quick oatmeal
1 egg, beaten
1/4 c. chopped onion, or onion flakes
1/2 tsp. salt
1/4 tsp. pepper

Mix all ingredients together in a bowl. Place in 1 (5x9-inch) loaf pan or 2 (3 5/8 x 7-inch) loaf pans. Bake at 350˚ for 1 hour for large pan and 35 to 45 minutes for the small pans.

Easy Meat Loaf

Marianne Berhow

2 lb. hamburger
1/2 env. Lipton dry onion soup mix
1 can golden mushroom soup

Place meat in 8x8-inch baking dish. Sprinkle onion soup mix over it. Put mushroom soup over this. Bake for 2 hours at 350˚. Yield: 6 servings.

Salisbury Steak

Cyndy Howell

2 c. corn flakes
1 egg
1/2 c. bottled barbecue sauce, divided
1/8 tsp. pepper
1 lb. ground beef

Measure corn flakes, then crush to 1 cup. Place in mixing bowl. Add egg, 1/3 cup of the barbecue sauce and pepper. Beat until thoroughly combined. Add ground beef. Mix well. Shape into 4 oval patties, about 3/4-inch thick. Place in single layer on shallow baking pan. Brush patties with remaining barbecue sauce. Bake at 375˚ for 25 minutes for medium doneness. Shorten or lengthen baking time according to preference. Yield: 4 servings.

Oven Meat Balls

Diana Skaff

MEAT BALLS:

1 1/2 lb. ground beef
3/4 c. oatmeal
1 1/2 tsp. salt
3/4 tsp. pepper
3 T. chopped onion
1 c. Carnation evaporated milk

SAUCE:

1 c. ketchup
3 T. vinegar
2 T. brown sugar
1/2 c. water

Mix meat ball ingredients together. Form into approximately 24 meat balls. Mix sauce ingredients and pour over meat balls. Bake in covered casserole at 350˚ for 1 hour.

Sauerkraut Meat Balls

LuAnn Van Weelden

MEAT BALLS:

2 lb. ground chuck
1 pkg. Lipton onion soup
3 eggs, well beaten
1 c. bread crumbs

SAUCE:

1 (12 oz.) btl. Heinz chili sauce
1 btl. water
1 c. brown sugar
1 can whole cranberry sauce
1 can (regular size) sauerkraut, well rinsed

Meat Balls: Mix all ingredients together well and shape into balls. Place in 9x13-inch pan.

Sauce: Cook 10 to 15 minutes until well blended. Pour sauce over meat balls. Sauce will be runny. Bake at 325˚ for 2 hours, uncovered.

Note: Could easily make more meat balls and still have enough sauce.

Barbecued Meat Balls

Darlean Moore

1 (13 oz.) can evaporated milk
3 lb. ground chuck
2 c. oatmeal
2 eggs
1 onion, chopped
1/2 tsp. garlic powder
2 tsp. salt
1/2 tsp. pepper
2 tsp. chili powder

SAUCE:

2 c. catsup
1 1/2 c. brown sugar
2 T. liquid smoke
1/2 tsp. garlic powder
1/2 c. onions, chopped

Mix and shape meat mixture into meat balls the size of walnuts. Place in flat pan in a single layer.

Sauce: Mix sauce and pour over meatballs. Bake 1 hour at 350˚.

Our family favorite. Never any left.

Lori Anderson's Spaghetti Sauce

LuAnn Van Weelden

2 lb. ground round, browned
2 med. onions, chopped fine
2 to 4 cloves garlic, cut fine
3 c. white cooking wine
1/2 tsp. oregano
1/2 tsp. sweet basil
1/2 tsp. rosemary
1/2 tsp. thyme
2 cans tomato soup
2 cans tomato paste
2 cans tomato sauce
1 c. catsup
2 sm. cans baby mushrooms, liquid also

Cook 5 to 6 hours on low in crock-pot.

Spaghetti with a Twist

Nadine Dobbe

1 lb. lean ground beef, browned & drained
3 (8 oz.) cans tomato sauce
1 (6 oz.) can tomato paste
1 (16 oz.) can stewed tomatoes
1 (8 oz.) can mushroom stems & pieces, drained
1 T. onion flakes or dried minced onion (opt.)
2 tsp. Italian seasoning
Tri-color rotini pasta spirals
Fresh parsley
Shredded Parmesan cheese

Brown ground beef in large skillet. Drain. Add tomato sauce, tomato paste, stewed tomatoes, mushrooms, onion and seasoning. Mix well. Allow to simmer for at least 20 minutes, stirring occasionally. Prepare pasta according to package directions. Drain. Serve sauce over pasta and garnish with shredded Parmesan cheese and a sprig of fresh parsley.

Note: I always use Hunt's no-salt-added canned tomato products and no-salt-added canned mushrooms. It really brings out the flavor of the seasonings.

This is another family favorite. I started using tri-color rotini instead of long spaghetti when Brian was little because it was easier for him to eat. I like how the sauce sticks to the shaped pasta better and now we often use other pasta shapes, such as wagon wheels or tri-color fiori for a change of pace. Occasionally, we even use regular long spaghetti!

Healthy Spaghetti Sauce

Marilyn Johnson

1/2 c. onion slices
1 c. sliced fresh mushrooms
2 T. olive oil
1 lb. lean ground beef (or ground boca)
2 garlic cloves, minced
2 (16 oz.) cans sodium-reduced tomatoes
2 (8 oz.) cans sodium-reduced tomato sauce
1/4 c. chopped fresh parsley
1 1/2 tsp. dried oregano
Freshly-ground pepper
1 bay leaf
1 c. water
Parmesan cheese

In a large saucepan, sauté onions and mushrooms in oil. Add ground beef (or ground boca burger) and garlic. Brown lightly. Add tomatoes, tomato sauce, parsley, oregano, pepper, bay leaf and water. Bring to a boil. Reduce heat, cover and simmer for 4 hours. Remove bay leaf. Serve over pasta. Sprinkle with grated Parmesan cheese.

Italian Spaghetti

Linda Cather Johnson

1 lb. hamburger
1 to 2 cloves garlic, minced
2 T. pastry flour (or reg. flour)
28 to 30 oz. tomato sauce
2 T. minced parsley
1/4 tsp. ground cloves
1 tsp. sweet basil
2 bay leaves (remove later)
1 tsp. oregano
Red wine, to taste
Salt & pepper, to taste
1 tsp. onion salt
Fresh Parmesan cheese

Brown hamburger. Add minced garlic. Sprinkle flour over hamburger. Mix well. Pour in tomato sauce. Rinse can with 1/2 cup water to thin sauce and use last bit of sauce in can. Add remaining ingredients. Simmer 45 minutes. Remove bay leaves. Serve over warm spaghetti. Sprinkle with Parmesan cheese.

The secret ingredient is the ground cloves!! This was my all-time favorite dish as a child. Now it is my family's all-time favorite!!

Pasta Sauce for Spaghetti

Cyndy Howell

1/4 c. cooking oil
2 cloves fresh garlic, crushed
1 onion, diced
1 lb. ground beef
1 bay leaf
1/2 tsp. leaf oregano
1/2 tsp. sweet basil
1/4 c. Kikkoman soy sauce
1/4 tsp. black ground pepper
1 sm. can tomato sauce
1 (12 oz.) can tomato paste

Sauté oil, garlic and onion in skillet. Add ground beef and brown until red is gone. Add spices, tomato sauce and tomato paste. Simmer on low for 30 minutes. Yield: 6 servings.

Church Casserole

Eunice Torson

2 1/2 lb. ground beef, browned
6 c. noodles, cooked (measure raw)
3 cans cream of mushroom soup
1/2 c. onion, sautéed
2 c. grated cheese
1 1/2 c. milk
1 1/2 cans Veg-All (or any vegetables)
8 slices bread, cubed
1 stick margarine

Mix all ingredients together. Pour into baking pans. Brown bread cubes in margarine. Place on top of ingredients. Bake at 350˚ for 1 hour. Yield: 18 to 20 servings.

We used to serve this at our church women's meetings in Northeast Iowa and sometimes for funerals, thus the name.

More Hot Dish

LaVerna Flemmer

1 T. butter
1 lg. green pepper
3 med. onions
2 lb. hamburger
1 (28 oz.) can tomatoes
1 (15 1/4 oz.) can corn, undrained
2 (12 oz.) pkg. noodles, cooked
2 c. grated Velveeta cheese
3 doz. stuffed olives
1 tsp. sugar
Seasoning, to taste

Sauté in butter, the green pepper and onion. Add hamburger and brown. Put the next 7 ingredients in a roaster pan. Add hamburger mixture and mix well. Bake in 350˚ oven for 1/2 hour. Yield: 6 to 8 servings.

This is a very good potluck dish. Also freezes very well.

Maloogy

Judy Casperson

1 lb. ground beef
1 lg. onion, chopped
1 med. green pepper, chopped
1/2 c. chopped celery
2 cloves garlic, minced
2 (14.5 oz.) cans stewed tomatoes
1 (15 oz.) can tomato sauce
1 (16 oz.) can tomato paste
2 T. chili powder
1 tsp. Italian seasoning
1/2 tsp. salt
1/2 tsp. pepper
3 c. cooked pasta (I usually use shells)

Cook ground beef, onion, green pepper, celery and garlic in a Dutch oven until meat is brown and vegetables are tender. Drain. Stir in tomatoes, sauce, tomato paste, chili powder, Italian seasoning, salt and pepper. Simmer, covered, for 30 minutes. Stir in cooked pasta and serve with fresh grated Parmesan cheese.

This serves a group!

Jamazetta

Sue Taege

1 pkg. noodles
2 lb. ground beef
1 med. onion, diced
1 can condensed tomato soup
1/2 c. to 1 c. American cheese
1 tsp. salt
Ketchup, to taste

Cook and drain noodles. Brown beef and onion. Drain. Mix beef and onions with noodles. Add tomato soup and cheese. Place in 10x14-inch pan. Bake in oven at 350° for 30 minutes. Yield: 6 to 8 servings.

Goulash

Nadine Dobbe

Elbow macaroni (1/2 bag)
1 lb. lean ground beef, browned & drained
1/4 c. onion, diced
1 c. V8 juice, low sodium
1 c. ketchup
Black pepper, to taste

Prepare macaroni according to package directions. Drain. Brown ground beef and onion. Drain. Place cooked macaroni, ground beef with onion, V8 juice, ketchup and pepper in a large microwavable casserole. Mix well. Microwave on HIGH (covered) for 2 to 3 minutes. Stir. Repeat heating, stirring until goulash is piping hot.

This recipe makes a lot, but since it's really even better the second day, it's no problem to have leftovers. I got this recipe from Brian's preschool child-care provider. Brian loved Lisa's goulash, so I had to learn to make it too.

Goulash

Jane Wierson

1 lb. ground beef
1 med. onion, chopped
3 c. tomato juice, soup or sauce & water to equal 3 c.
1 T. Worcestershire sauce
1 T. sugar
1 tsp. salt
1/8 tsp. pepper
1 c. uncooked macaroni

Brown beef and onion. Add remaining ingredients and cook, covered, until macaroni is done, about 20 minutes. Stir occasionally while cooking. Yield: 4 to 6 servings.

Tomato Beef Casserole

Ingrid Place

2 lb. ground beef
1 onion, chopped
2 c. shredded Cheddar cheese
1/2 c. ketchup
1 can condensed tomato soup
3 c. elbow macaroni, cooked
2 c. corn, cooked
Pepper, to taste

Brown beef and onions. Pour off fat. Add remaining ingredients and mix well. Place in greased 9x13-inch pan. Bake at 350° for 30 minutes. Yield: 6 to 8 servings.

Mexican Manicotti

Rhonda Clayton

1 lb. ground beef
1 (16 oz.) can refried beans
2 1/2 tsp. chili powder
1 1/2 tsp. dried oregano
1 pkg. manicotti shells
2 1/2 c. water
1 (16 oz.) jar picante sauce
2 c. (16 oz.) sour cream
1 c. (4 oz.) shredded Monterey Jack or Mexican blend cheese
1/4 c. sliced green onions
Sliced ripe black olives (opt.)

In a bowl, combine the uncooked beef, beans, chili powder and oregano. Spoon into uncooked manicotti shells. Arrange in a greased 9x13x2-inch baking dish. Combine water and picante sauce. Pour over shells. Cover and refrigerate overnight.

Remove from refrigerator 30 minutes before baking. Cover and bake at 350° for 1 hour. Uncover and spoon sour cream over the top. Sprinkle with cheese, onions and olives, if desired. Bake 5 to 10 minutes, or until the cheese is melted. Yield: 8 servings.

Dried Beef Casserole

Art and Judy Kuhn

1 (8 oz.) pkg. noodles, cooked
1 lb. dried beef
4 T. flour
4 T. butter
1 can cream of mushroom soup
2 c. milk
1/4 lb. Velveeta cheese, cubed
Crushed potato chips

Place cooked noodles in lightly-greased 9x13-inch glass dish. Brown dried beef in butter and flour. Mix together the soup, milk, cheese and fried beef mixture. Pour over noodles. Cover with potato chips. Bake at 350° for 30 minutes. Yield: 4 to 6 servings.

Corned Beef Casserole

Nancy Kaltenheuser

1 (16 oz.) pkg. noodles
1 can cream of chicken soup
1 (12 oz.) can evaporated milk
1 can corned beef, cubed or flaked
1/2 lb. cheese
1 onion, chopped
1/2 c. butter, melted
2 c. corn flakes

Boil noodles according to package directions. Drain and rinse. Heat together in large saucepan, the soup, milk, corned beef, cheese and onion until the cheese is melted. Pour into 1 1/2 to 2-quart casserole. Mix together the butter and corn flakes. Put this on top of everything. Bake 30 minutes at 350˚.

Five-Spice Beef 'n Rice

Helene Adams

1 lb. ground beef
1/4 onion, chopped
1 med. can tomato sauce
1 can cream of mushroom soup
1 c. Minute Rice
Salt, to taste
Pepper, to taste
1/8 tsp. garlic
1/8 tsp. thyme
1/8 tsp. oregano
1 c. cheese

Brown meat and onion. Add rest of ingredients. Bring to boil and simmer for 5 minutes. Turn into casserole dish and top with cheese. Cook until cheese melts.

Lasagna Rice

Cyndy Howell

1 1/2 lb. ground beef
1 T. minced onion
1 (26 oz.) jar spaghetti sauce
2 c. Minute Rice
2 c. shredded Mozzarella cheese
1/2 c. water

Brown beef and onion. Drain. In large bowl, mix ground beef with sauce, rice, cheese and water. Transfer to a greased 9x13-inch pan. Bake at 375˚ for 25 minutes, or until heated through and rice is tender.

This can be made ahead of time and refrigerated until baked.

Hot Taco Rice

Nancy Kaltenheuser

1 lb. ground beef
1 onion, chopped
1 1/2 c. med. salsa
1 (8 oz.) can tomato sauce
1 chicken bouillon cube
1 1/2 c. Minute Rice, uncooked
Chopped tomatoes
Sour cream
Cheddar cheese, shredded
Tortilla chips
Ripe olives, sliced

Brown beef and onion. Pour off fat. Add salsa, tomato sauce and bouillon cube. Bring to a boil. Cover and simmer 5 minutes. Prepare rice according to package instructions. Put a mound of rice on each plate. Put beef mixture in the center. Top with chopped tomato, sour cream, Cheddar cheese, tortilla chips, ripe olives, etc.

Oriental Ground Beef-Rice Casserole

Randi Peters

2 lb. ground beef
1 med. onion, chopped
2 stalks celery, chopped
1 can cream of mushroom soup
1 can cream of chicken soup
1 (4 oz.) can mushroom pieces & stems, drained
1 (8 oz.) can sliced water chestnuts, drained
1 can water
2 T. soy sauce
1 c. rice
8 oz. chow mein noodles

Brown beef, onion and celery. Drain off fat. Add the rest of the ingredients (except chow mein noodles) and mix together. Pour into 9x13-inch cake pan sprayed with Pam. Bake 30 minutes, covered, and 20 minutes, uncovered. Top with chow mein noodles and bake 10 minutes longer.

Spanish Rice

Ingrid Place

2 lb. ground beef
1 green pepper, chopped
1 onion, chopped
1 garlic clove, minced
1 can condensed tomato soup
2 c. Minute Rice
2 c. water
1 T. Worcestershire sauce
1/2 c. ketchup
Pepper, to taste

Brown beef with green pepper, onion and garlic. Pour off fat. In same pan, add remaining ingredients and mix well. Cover pan and cook over low heat, for 10 minutes, or until liquid is absorbed. Stir occasionally. Yield: 6 to 8 servings.

Hamburgers With a "Halo"

Jeanne Stewart

1 lb. hamburger
1 c. dry bread crumbs
1/2 c. milk
Extra crushed, dry bread crumbs
4 T. Worcestershire sauce
2 T. vinegar
4 T. sugar
1 c. catsup
1 onion, diced
1/2 c. water

Mix the hamburger, bread crumbs and milk. Form into patties. Coat the hamburgers in the extra crushed bread crumbs and brown on both sides. Combine Worcestershire sauce, vinegar, sugar, catsup, onions and water. Pour over patties. Put in oven for 30 minutes at 300˚.

Chinese Casserole

Betty Snider

1 lb. ground beef
1 c. uncooked rice
1 onion, chopped
1 c. celery, chopped
Salt & pepper, to taste
1 can mushrooms (opt.)
1 can mushroom soup & 1 can water
1 c. sour cream
1/2 sm. btl. soy sauce, or to taste

Brown beef. Drain. Add remaining ingredients. Mix well. Bake in 2-quart casserole for 2 hours in 300˚ oven. Add water if needed.

Five-Layer Dish

Ingrid Place

2 (or more) lb. ground beef
Chopped onion
1 can condensed tomato soup
1 pt. canned carrots, drained
6 (or more) potatoes, peeled & diced
Pepper
1 can cream of mushroom soup

Brown beef and onions. Pour off fat. Place in bottom of greased 9x13-inch or lasagna pan. Next, add in layers: tomato soup, carrots and potatoes. Pepper vegetables to taste. Over this, spread cream of mushroom soup. Bake at 350˚ for 1 1/2 hours. Yield: 6 to 8 servings.

Microwave Pizza Beef Casserole

Doris Anderson

1 lb. hamburger (or ground turkey)
1/3 c. green pepper, chopped
1 sm. onion, chopped
1/2 tsp. garlic salt
1 (16 oz.) can pizza sauce
1 (14 oz.) can mushrooms, drained
1 pkg. sliced pepperoni
1 c. water
2 c. uncooked noodles
1 c. shredded Mozzarella cheese

Combine hamburger, green pepper, onion and garlic salt in 2-quart casserole. Cover. Cook on HIGH for 5 minutes, stirring once. Drain. Add remaining ingredients, except cheese, and mix well. Cover and cook 15 to 17 minutes on HIGH, stirring at 5 minute intervals. Top with cheese, re-cover and let stand 5 to 10 minutes. Yield: 6 servings.

Barbecups

Alice Fardal

3/4 lb. ground beef
8 oz. Pillsbury tender flake baking powder biscuits
1/2 c. barbeque sauce
1 T. minced onion
2 T. brown sugar
3/4 c. shredded sharp Cheddar cheese

Brown the ground beef and drain. Press the biscuits into ungreased muffin tins, bringing dough to top edge. Add sauce, onion and sugar to beef. Spoon into cups and sprinkle with cheese. Bake at 400° for 10 to 12 minutes.

Meat Samosas

Tanzanian Ministry Team

(The Tanzanian Hamburger)

1 lb. ground beef or lamb
1 clove garlic, minced
1 tsp. salt
1/2 c. onion, chopped
4 T. lemon juice
1 tsp. mint leaves, dried
1/4 tsp. cinnamon
1/4 tsp. ginger
1/4 tsp. cloves
1/4 tsp. chili powder
2 pkg. prepared pastry crust
1 T. flour
1 T. water

In a large skillet, brown the ground meat with the garlic, salt and onion. Drain. Add the spices and lemon juice. Cook for 10 minutes, stirring. Cool. Remove pastry crusts from packaging. Divide 1 crust into 4 triangle-shaped sections. Place meat filling mixture on 1/2 of the triangle. Fold crust over and seal edge with a paste made of 1 tablespoon flour and 1 tablespoon water. Press edges with the tines of a fork to seal well. Repeat until all 16 samosas have been filled. Place on a cookie sheet or in a shallow pan. Bake at 375° for 20 minutes, or until brown. Serve with lemon wedges while hot. Yield: 8 servings.

Texas Beef Bake

Freda Dewitt

2 lb. ground beef
1/2 c. minced onion
1/2 c. finely-chopped celery
1 (8 oz.) can tomato soup
1 (8 oz.) can tomato sauce
1/2 tsp. salt
11/2 tsp. chili powder
1/2 tsp. pepper
Frozen Tater Tots

Brown beef in skillet. Drain grease and reserve 3 tablespoons. Sauté onion and celery in grease until softened. Add rest of ingredients. Cook for a few minutes. Place into an 8x8-inch greased casserole dish. Top with Tater Tots. Bake in 350˚ oven for 30 minutes, or until Tater Tots are browned. Yield: 6 servings.

Hamburger-Tater Tot Casserole

Nancy Hegland Sedgwick

1 lb. hamburger
1 lb. Tater Tots
1 (10 oz.) can cream of celery soup (do not add water)
1/4 c. milk
1/4 c. white onion

In 10-inch skillet, brown hamburger in 1/3 cup water. In 2 1/2-quart casserole, place alternate layers of hamburger and Tater Tots. Mix soup with milk and onion. Pour over top. Bake covered 25 minutes, then uncovered 20 minutes at 350˚.

Quick and Easy Hot Dish

Sue Hansen

1 lb. ground beef
1 pkg. frozen O'Brien hash brown potatoes
1 c. sour cream
1 can cream of mushroom soup
2 c. shredded Cheddar soup
1/2 tsp. salt
1 can French-fried onions

Brown ground beef. Drain off any fat. Set aside. In large bowl, place the hash browns that have been thawed. Add sour cream, mushroom soup, shredded cheese and salt to potatoes. Mix well. Add the browned ground beef and mix all together. Put in a greased 9x13-inch pan. Cover with foil. Bake at 350˚ for 30 minutes. Uncover and sprinkle French-fried onions over the top. Return to oven and bake 15 minutes more. Yield: 6 to 8 servings.

Layer Hot Dish

LaVerna Flemmer

1 lb. hamburger, raw
Salt & pepper, to taste
1 sm. onion, sliced
3 to 4 med. potatoes, sliced
1 lg. can pork & beans
1 can tomato soup

Put hamburger in small roaster pan. Season with salt and pepper. Layer the next 4 ingredients in order given. Bake in 350° oven for approximately 1 1/2 hours. Yield: 4 to 5 servings.

Calico Bean Hot Dish

Liz Sletten

1 lb. ground beef
1/2 lb. bacon (1/2" cubes)
1 c. chopped onion
3/4 c. catsup
1/2 c. brown sugar
1 tsp. salt
1 tsp. mustard
2 tsp. vinegar
1 (1 lb.) can pork & beans
1 (1 lb.) can kidney beans, drained
1 (1 lb.) can lima beans, drained

Brown ground beef and bacon. Add chopped onion. Cook until tender. Add rest of ingredients to crock-pot. Stir until thoroughly mixed. Cover and slow-cook for about 4 hours. Uncover and cook on high for about 45 minutes, so it thickens. Yield: 6 to 8 servings.

Stuffed Green Peppers

Nadine Dobbe

4 med.-sized green peppers, washed
1 lb. lean ground beef
1/2 c. quick-cooking rice, uncooked
Dash of salt (opt.)
1/4 tsp. pepper
1/2 tsp. dried oregano leaves
1/8 tsp. garlic powder
1/3 c. V8 juice, low-sodium
1 egg, slightly beaten
1 (8 oz.) can tomato sauce, divided (no salt added)

Cut green peppers in half lengthwise. Remove core and seeds. Place peppers, hollow-side up, in shallow microwavable baking dish. In medium bowl, crumble beef. Add rice, salt, pepper, oregano, garlic powder, V8 juice, egg and 1/2 cup tomato sauce. Mix until thoroughly combined. Spoon mixture into pepper halves. Spoon remaining tomato sauce over peppers. Heat, covered loosely with waxed paper at FULL POWER in microwave for 14 minutes, or until meat is cooked and peppers are as tender as desired. Allow to stand 4 minutes before serving. Yield: 4 servings.

Variation: Water, milk or tomato juice may be substituted for low-sodium V8 juice.

This tasty favorite is as easy and quick to make as it is good to eat.

Supper Popover

Sue Taege

MEAT SAUCE:

1 lb. ground beef
1 (15 oz.) can tomato sauce
1/4 c. chopped green pepper
2 T. flour
1/2 tsp. salt
1/4 tsp. pepper
1 tsp. parsley flakes
2 c. shredded Cheddar cheese

CRUST:

2 eggs
1 c. milk
1 T. oil
1 c. flour
1/2 tsp. salt
2 T. chopped green onions

Preheat oven to 425°.

Sauce: Cook beef until brown. Drain. Stir in tomato sauce, green pepper, flour, salt, pepper and parsley flakes. Heat to boil. Stir 1 minute. Pour into greased 9x13-inch baking dish. Sprinkle with cheese.

Crust: Beat eggs, milk, oil, flour and salt with hand mixer. Pour over cheese. Top with onions. Bake until puffy and golden brown, approximately 25 to 30 minutes. Yield: 6 servings.

Beef and Cheese Crescent Pie

Barb Osterloo

1 1/2 lb. ground beef
1/3 c. chopped onion
1/4 c. chopped green pepper
1 c. tomato sauce
1/4 tsp. cumin
1/4 tsp. garlic salt
1/4 tsp. salt
1 can Pillsbury quick crescent rolls
1 egg, slightly beaten
2 c. Cheddar cheese, divided
Dash of paprika

Brown hamburger, onion and green pepper. Drain. Add tomato sauce, cumin, garlic salt and salt. Simmer. Separate crescent rolls and place in 9-inch pie pan. Press in bottom and sides to form crust. Combine egg and 1 cup cheese, and spread over crust. Add hot meat mixture. Sprinkle with remaining cheese and paprika. Bake 25 minutes at 375°. Let stand 5 minutes before serving. Yield: 6 to 8 servings.

Nacho Grande

Sharon Haugen

1/2 lb. chorizo sausage
1/2 lb. lean ground beef
1 lg. onion, minced
Salt & pepper, to taste
Dash of hot pepper seasoning
1 can refried beans
1 can green chilies, with seeds
3 c. shredded Monterey Jack cheese
1 c. taco sauce
1 c. sour cream
1 c. guacamole (homemade or boughten)
1 c. ripe olives, chopped
4 green onions, chopped (tops also)

Cook meats with large onion until lightly browned. Drain grease and season with salt and pepper and a little hot pepper seasoning. Spread beans in 9x13-inch glass dish. Top with meat mixture. Follow with green chilies and cheese. Drizzle taco sauce over that. Bake, uncovered, in 400° oven for 20 minutes. Remove from oven and top with sour cream, guacamole, olives and green onions. Serve with large tostado chips. Yield: 8 servings.

Variation: *May add chopped tomatoes and shredded lettuce at the end.*

Taco Pie

Carl Schattauer

1 can crescent rolls
2 c. Doritos, slightly crushed, divided
1 lb. hamburger
1 pkg. taco seasoning
1 c. water
1 c. (8 oz.) sour cream
2 c. shredded Cheddar cheese
Garnish: tomatoes, olives, lettuce, salsa sauce

In 9-inch pie plate, make crust of crescent rolls by pressing out dough. Put 1 cup of Doritos over crust. Brown hamburger. Drain. Add taco seasoning and water. Simmer 5 minutes or more. Pour hamburger mixture over Doritos. Layer sour cream, cheese and other cup of Doritos. Bake at 350° for 30 minutes, or until done. The garnish is to put on top after baking. Serve in separate bowls.

Shared sorrow is half sorrow.

– Danish Proverb

Impossible Taco Pie

Nancy Kaltenheuser

1 lb. ground beef
1/2 c. chopped onion
1 env. French's taco seasoning mix
1 can (No. 4) chopped green chilies
1 1/4 c. milk
3/4 c. Bisquick mix
3 eggs
2 tomatoes, chopped
Sour cream
Chopped lettuce
1 to 1 1/2 c. Cheddar cheese, shredded

Heat oven to 400°. Brown onion and ground beef. Drain. Stir in seasoning mix. Spread in pie plate. Top with chilies. Beat milk, eggs and Bisquick until smooth. Pour over meat mixture. Bake 25 minutes. Top with 3/4 of the tomatoes and 3/4 of the cheese. Return to oven and bake another 5 to 8 minutes, or until cheese melts. Cool for about 5 minutes, then cover top with sour cream. Edge with chopped lettuce, then tomatoes, and sprinkle middle with Cheddar cheese.

Tamale Pie

Anne Kottman

1 lb. ground beef
1 c. chopped onion
1/2 c. green pepper
1 or 2 (8 oz.) cans tomato sauce, to taste
1 (11 oz.) can niblets corn, drained
1/2 c. ripe olives, sliced
1 clove garlic, or garlic powder
1 T. sugar
1 tsp. salt
2 or 3 T. chili powder
Dash of pepper
6 oz. sharp cheese, shredded

TOPPING:
3/4 c. yellow cornmeal
1/2 tsp. salt
2 c. cold water
1 T. butter or margarine

Cook meat, onion and green pepper in large skillet until meat is lightly-browned and vegetables are tender. Stir in tomato sauce, corn, olives, garlic, sugar, salt, chili powder and pepper. Simmer 20 to 25 minutes, until thick. Add cheese. Stir until melted. Pour into greased 9x9x2-inch baking dish or other casserole dish of comparable size. Stir cornmeal and salt into cold water. Cook, stirring constantly, until thick. Add butter. Mix well. Spoon over meat mixture. Bake in 350° oven about 35 to 40 minutes. Yield: 6 servings.

For spicier dish, use Ro-Tel tomatoes for part of tomato sauce.

Taco Casserole

Marlys A. Hartman

(Weight Watcher)

1 lb. 93% ground beef
1/4 c. chopped onion
1/4 c. chopped green pepper
1 pkg. taco seasoning
1/2 c. water
1 c. crushed tortilla chips (baked variety)
1 can refried beans
1 c. shredded Cheddar cheese
Chopped lettuce
Chopped tomatoes
Sliced black olives
Sour cream
Picante sauce

Cook beef, onion and green pepper until meat is no longer pink. Drain. Stir in taco seasoning and water. Cook until thickened, about 3 minutes. Set aside. Place chips in greased 8-inch square baking dish. In bowl, stir refried beans until smooth. Spread over chips. Top with beef mixture and top with cheese. Bake, uncovered at 375° for 15 to 18 minutes, or until cheese is melted and heated through. Cut into 4 pieces and top with lettuce, tomatoes and olives. Serve with sour cream and picante sauce. Yield: 4 servings.

8 points per serving if a Weight Watcher. A favorite of our family.

Zucchini Casserole

LaVerna Flemmer

1 lb. ground beef
2 lb. (7 c.) zucchini, sliced 3/8" thick
1/4 c. onion, chopped
1 (10 3/4 oz.) can cream of chicken soup
1 c. dairy sour cream
1 c. shredded carrots
1/4 c. butter or oleo
2 c. herb-seasoned stuffing mix

Brown and drain ground beef. Cook zucchini with onion in boiling, salted water until crisp-tender, 5 to 10 minutes. Drain well. Combine soup and sour cream. Stir in carrots and ground beef. Fold in zucchini and onion. Melt oleo and toss with stuffing mix. Spread half the stuffing mixture in a 9x12-inch baking dish. Spoon vegetable-meat mixture on top. Sprinkle with remaining stuffing mixture. Bake at 350° for 25 to 30 minutes. Yield: 8 to 10 servings.

Pork

Calypso Pork Roast With Lime Sauce

Joanne Frederiksen

2 lb. boneless pork loin roast, tied
1 c. brown sugar
2 T. dark rum
2 garlic cloves, minced
2 tsp. ground ginger
1 bay leaf, crumbled
1 tsp. salt
1/2 tsp. pepper
1/2 tsp. ground cloves
1/2 c. chicken broth
1/4 c. light rum
1 T. flour
1/4 c. lime juice

Place pork in large roasting pan or ovenproof skillet. Insert meat thermometer and roast, uncovered, in 350˚ oven until pork temperature reaches 160˚, about 1 1/2 hours.

In small bowl, mix brown sugar, dark rum, garlic, ginger, bay leaf, salt, pepper and cloves together to make a paste. Remove pork from oven and increase oven temperature to 450˚. Cut string from pork and spread spice paste over hot pork. Return to oven and roast for 8 minutes. The sauce will bubble up all over!

Remove roast from oven and transfer to a platter. Put roaster pan on stove burner. Add chicken broth and rum. Bring to a boil. Sprinkle flour over the mixture and whisk to blend. Bring back to a boil, whisking continually. Add lime juice and boil until the mixture thickens, whisking constantly, about 2 minutes. Slice pork and top with some of the sauce. Pass the rest of the sauce separately. Yield: 6 servings.

Crown Roast Pork with Apple-Sage Stuffing

Karla Hocker

1 crown roast, approximately 8 to 10 lb.
Chicken broth

STUFFING:
3/4 lb. ground pork
3 oz. butter
1 c. finely-chopped onion
1/4 c. water
1/2 c. finely-chopped celery
1 Granny Smith apple, cored & chopped
1 c. walnut pieces
2 c. fresh bread crumbs
2 sm. cans mushrooms
6 T. chopped parsley
1 tsp. sage
Salt & pepper, to taste
Bacon strips

SAUCE:
1 c. white wine
2 c. water
1 c. chopped mushrooms
Sprigs of parsley, chopped
2 tsp. cornstarch
Salt & pepper, to taste
Tabasco sauce, to taste
White booties, for ribs

Prepare roast by tieing and trimming each bone of excess fat. Place in round roasting pan. Wrap ends of rib bones with foil so they won't scorch. Roast at 350˚ for 2 hours. Bake occasionally with broth while baking. Meanwhile, prepare the stuffing. In a skillet, sauté pork until loses its pinkness. Drain fat. Add butter, onion and water. Cook 5 minutes. Add celery and apple. Cook until soft. In mixing bowl, combine meat mixture with walnuts, bread crumbs, mushrooms, parsley, sage, salt and pepper. Add enough chicken broth to moisten stuffing. Set aside. After roast has baked 2 hours, place stuffing in center cavity. Cover top of stuffing with strips of bacon. Continue to roast another 1 to 1 1/2 hours, until roast is done and tender. Remove roast from pan. Keep warm while making sauce.

Sauce: Deglaze roasting pan with wine and water. Strain into saucepan and skim off grease. Add mushrooms and parsley. Simmer, then thicken with cornstarch to make light, thin sauce. Season with salt, pepper and Tabasco to taste. The sauce should be peppery.

Place white booties on each rib bone and serve immediately with sauce.

Crock-Pot Pork Roast

Janet Stromen

1 (3 to 4 lb.) pork roast
1 pkg. Lipton mushroom dry soup mix
3 to 4 potatoes, cubed
1 pkg. little carrots
1/2 onion, sliced
1/2 to 1 lb. fresh mushrooms, sliced
1 c. water
Salt & pepper

Put cubed potatoes and carrots in crock-pot. Add 1 cup of water. Place pork roast in crock-pot. Sprinkle dry mushroom soup mix over roast. Salt and pepper to taste. Spread sliced onions over all vegetables and roast. Spread sliced mushrooms over all. Cook 8 hours on low, less on high power.

Mushrooms can be added later in the cooking process.

Easy Delicious Pork Chops

Mary Kappelmann

4 lean boneless pork chops
1 can cream of mushroom soup
Dried onion flakes
Black pepper

Arrange pork chops in a 9x9-inch pan prepared with nonstick spray. Pour soup on top to cover evenly. Sprinkle dried onion and pepper on top. Cover with foil and bake 2 1/2 hours at 300˚ to 325˚. Yield: 4 servings.

Glorified Pork Chops

Kim Wierson

1 T. vegetable oil
2 T. Worcestershire sauce
4 to 6 pork chops
1 can cream of celery soup
1/4 c. water

In skillet, in hot oil and Worcestershire sauce, cook the chops 10 minutes, or until browned. Remove. Set aside. Spoon off fat. In skillet, combine soup and water. Heat to boiling. Return chops to skillet. Cover. Cook over low heat 10 minutes, or until chops are no longer pink, stirring often. Serve over noodles.

Pork Tenderloin With Orange and Honey Sauce

Liz Sletten

2 pork tenderloins, (about 2 lb.)
Salt & pepper, to taste
2 T. vegetable oil
2 shallots, chopped finely
1/4 c. red wine vinegar
1/4 c. red wine
1 T. honey
1/4 c. heavy cream
2 T. frozen orange juice concentrate

Cut meat into pieces 2 inches thick. Flatten with meat tenderizer to 1/2 inch thick. Salt and pepper. Sauté in 2 tablespoons oil over medium heat for 2 minutes on each side. Remove pork from skillet. Set aside and keep warm. Remove excess fat from skillet. Add shallots. Cook 1 minute. Add vinegar and red wine and reduce by 1/3. Add honey, orange juice concentrate and heavy cream. Bring to boil. Adjust seasoning and serve over pork tenderloin. Yield: 6 servings.

This dish is great with rice pilaf, buttered noodles or your favorite potatoes.

Peachy Pork Picante

Doris Sobottka

1 lb. boneless pork, cut into 3/4" cubes
1 T. taco seasoning mix (purchased)
2 tsp. vegetable oil
1 (8 oz.) btl. chunky-style salsa (purchased)
1/3 c. peach preserves

Coat pork cubes with taco seasoning. Heat oil in large nonstick skillet over medium heat. Add pork and cook to brown, stirring occasionally. Add salsa and preserves to pan. Lower heat. Cover and simmer 15 to 20 minutes. Serve with hot rice. Yield: 4 servings.

Nutritional Information Per Serving (approximately): 263 calories, 10 gm fat, 66 mg cholesterol.

Cornbread Stuffed Chops

LaVerna Flemmer

4 Iowa chops, 1 1/4" to 1 1/2" thick
2 c. crumbled cornbread
1/4 c. chopped onion
1/4 c. green pepper, chopped
1/4 c. melted butter
1 egg, beaten
1 T. chopped pimento (opt.)
1/2 tsp. salt
1/8 tsp. pepper

SAVORY GLAZE:
1/2 c. ketchup
2 T. brown sugar
2 tsp. prepared mustard
1/4 tsp. chili powder

Cut pocket in chops. In medium mixing bowl, toss together cornbread, onion, green pepper, butter, egg, pimento (if desired), salt and pepper. Fill pockets of chops, dividing stuffing evenly between chops. Arrange chops in a 2-quart shallow, greased baking dish, 8x12x2-inch. Mix glaze ingredients. Brush half of glaze over top of chops. Cover with foil. Bake in a 350° oven 1 hour, or until chops are tender. Brush with remaining glaze before serving. Yield: 4 servings.

Florida Pork Chops

Dorothy B. Rust

6 thick pork chops
1/2 c. orange juice
1 tsp. salt
1/4 tsp. pepper
1/2 tsp. dry mustard
4 T. brown sugar

Cut fat from chops, if necessary. Place in large shallow baking dish. Does not have to be browned. Combine the remaining ingredients. Pour over chops. Bake at 350° for about 1 hour, depending on the thickness of chops. Baste occasionally, during baking.

Pork Chops, Savannah Style

Carol Bailey

6 thick-cut pork chops
1/4 tsp. salt
1/4 tsp. sage
3 apples, thinly sliced
1/4 c. packed brown sugar
3 T. flour
2 c. hot water
1 T. vinegar
1/2 tsp. salt
1/2 c. raisins

Sprinkle the pork chops with salt and sage. Brown on both sides in skillet over medium heat. Remove the pork chops and place in a 9x13-inch baking dish. Arrange the apples over the chops. Sprinkle with brown sugar. Stir the flour into the pork drippings. Add the hot water, whisking constantly. Stir until mixture thickens. Stir in vinegar, salt and raisins. Pour over the pork chops. Bake, covered, at 350° for 35 to 45 minutes, or until cooked through.

I usually bake for 1 hour.

Cranberry Pork Chops

Judy Casperson

4 pork chops (1" thick)
2 T. canola or olive oil
1/2 tsp. salt
1/2 c. dry red wine
1/2 c. honey
1 c. fresh cranberries, or 1 can whole cranberry sauce

In skillet, brown chops in oil with salt and pepper. Drain off excess oil. Combine wine and honey. Pour over chops. Cover and simmer 1 hour, adding cranberries (or sauce) the last 10 minutes.

Grilled Coca-Cola Pork Chops

Judy Casperson

8 oz. Classic Coke (or Pepsi)
3 cloves garlic, minced
1/2 c. soy sauce
4 to 6 thick pork chops

Mix marinade. Pour over chops. Marinate for several hours, or overnight in refrigerator. Grill chops 3 inches from coals. Brush with marinade each turning, 20 to 30 minutes, until done.

Easy Pork Chops

Carol Bailey

5 to 6 pork chops
1 can cream of chicken soup
2 T. ketchup
2 T. Worcestershire sauce

Place chops in 9x13-inch baking pan. Mix soup, ketchup and Worcestershire sauce together. Pour over chops. Bake 2 to 2 1/2 hours at 325˚ to 350˚, covered. Do not brown chops. Yield: 5 to 6 servings.

Lima Beans With Pork Chops

Rosalind Nelson

1 1/2 c. dry lima beans
1 tsp. salt
1 tsp. sugar
1/4 tsp. dry mustard
1 T. chopped onion
1/4 c. tomato catsup
6 pork chops

Wash beans and soak overnight. Cook until almost tender. Drain beans and reserve liquid. Mix salt, sugar, mustard, onion and catsup. Pour into large flat baking dish. Pour enough of reserved liquid over the beans to cover. Brown pork chops and place on top of beans. Bake 1 hour at 325˚. Turn chops once.

This recipe from my mother was always enjoyed when growing up at home.

Pork Chop Casserole

Kim Wierson

5 to 6 pork chops
1 can mushroom soup
1/2 c. milk
1/4 c. sour cream
4 c. thinly-sliced potatoes
1 sm. onion, sliced
1 T. butter
2 c. shredded Cheddar cheese

Brown pork chops. In separate bowl, combine soup, milk and sour cream to make sauce. Arrange alternate layers of potatoes, onions and sauce in greased 9x13-inch casserole. Dot with butter. Add shredded cheese. Cover and bake at 325° for 2 hours. Uncover and bake 10 more minutes.

Pork Chops 'n Potato Bake

Iona Lenning

6 pork chops
Oil
1/2 tsp. Durkee seasoned salt
1 can cream of celery soup
1/2 c. milk
1 c. sour cream
1/4 tsp. black pepper
1 (24 oz.) pkg. frozen hash browns, thawed
1 c. shredded Cheddar cheese
1 can French-fried onions, divided

Brown pork chops in greased skillet. Sprinkle with seasoned salt and set aside. Combine soup, milk, sour cream, pepper and 1/2 teaspoon of the seasoned salt. Stir in potatoes, half of cheese and onions. Spoon mixture into a 9x12-inch baking dish. Arrange pork chops over the potatoes. Bake, covered, at 350° for 40 minutes. Top with remaining cheese and onions. Bake, uncovered, an additional 5 minutes. Yield: 6 servings.

Pork Chops and Rice

Amy Paustian

6 thick pork chops
1 1/3 c. uncooked rice
1 c. chicken broth
1 can cream of chicken or mushroom soup

Brown pork chops. Spray a 9x13-inch pan. Mix rice, broth and soup well. Spread in baking dish. Top with pork chops. Bake, covered, at 350° for 1 hour. Uncover and bake 10 minutes to brown the chops. Yield: 6 servings.

This is a great recipe and it requires very little preparation time. One of my husband's favorites.

Pork Chop Risotto Casserole

Leanna Jacobson

3/4 c. brown rice
1 can (or 1 1/4 c.) broth
1/4 c. water
4 pork chops
2 carrots, julienne strips
1/2 c. coarsely-chopped onion
1/2 c. sauterne or white wine (substitute with water)
1/2 tsp. salt
1/4 tsp. marjoram
1/8 tsp. oregano
Dash of pepper

In medium saucepan, combine rice, broth and 1/4 cup water. Bring to boil. Reduce to simmer for 50 minutes.

Brown chops. Combine carrots, onion, wine, seasonings and cooked rice. Turn into baking dish (6 x 10 x 1 1/2-inch) sprayed with Pam. Arrange pork chops on top. Bake, covered, at 350° for 1 hour. Stir rice once or twice during baking. Yield: 4 servings.

Wild Rice Pork Casserole

Janet Stromen

3 lean pork chops, diced
1/2 c. chopped celery
2 T. chopped onion
1 can chicken rice soup
1 can cream of mushroom soup
1 can water
1 can sliced mushrooms & juice
2 T. soy sauce
2 T. Worcestershire sauce
3/4 c. uncooked wild rice

Season and brown pork chops, celery and onion. Add all ingredients to a 9x13-inch pan sprayed with oil. Cover. Bake 1 1/2 to 2 hours at 350°.

Will seem runny, but will thicken. Half recipe will serve 6, whole recipe serves 10.

Meat and Potato Casserole

Maxine Jensen

1 lb. ground pork
1/2 tsp. salt
6 to 7 med. white potatoes, peeled & sliced
2 T. minced onion
Salt & pepper
Processed cheese slices
1 can cream of mushroom soup
1/2 c. milk
Cheese cracker crumbs

Lightly brown ground pork, salt and onion. Drain and set aside. Spread 1/2 the potato slices in bottom of 2-quart casserole. Sprinkle with salt and pepper. Spread meat mixture over raw potatoes. Cover meat with several slices of cheese. Spread remaining potatoes over cheese and sprinkle with salt and pepper. Mix soup and milk, and pour over potatoes. Top with cheese crackers. In microwave, bake on HIGH 30 minutes, turning once.

Pork Roast Meat Balls

Art Kuhn

1 1/2 lb. ground pork
1/2 lb. 85 to 90% ground beef
1 sm. onion, chopped (approx. 1/2 c.)
Salt & pepper
1 can Swanson's beef broth

In a bowl, mix meat, onion, salt and pepper. Shape into balls. Brown in large skillet in a very small amount of oil. Add beef broth and bake at 350° for 1 1/2 to 2 hours. Yield: approximately 24 meat balls.

Spaghetti-Pizza Casserole

Amy Paustian

1 (16 oz.) pkg. spaghetti
1 c. milk
2 eggs
1 lb. ground pork
1 med. onion, chopped
1 med. green pepper, chopped
2 (1 lb. 10 oz.) jars spaghetti sauce
1 (4 oz.) can sliced mushrooms, drained
1 (12 oz.) pkg. sliced pepperoni
2 c. shredded Mozzarella cheese
1 c. shredded Cheddar cheese

Cook spaghetti according to package directions. Drain and place in lightly-greased 9x13-inch pan. Combine milk and eggs, stirring well. Pour over spaghetti. Cook ground pork, onion and pepper in a large skillet, stirring until pork crumbles. Drain well. Stir in spaghetti sauce. Spoon over spaghetti. Place mushrooms and pepperoni on top. Bake at 350° for 20 minutes. Add cheese over top. Bake an additional 10 minutes. Yield: 8 servings.

This is one of our favorite suppertime meals. It makes great leftovers and is easy to prepare.

Scalloped Ham and Cabbage Casserole

Donna Walker

2 qt. coarsely-shredded cabbage
2 c. diced, cooked ham
1/4 c. chopped onion
1/4 c. butter
1/4 c. flour
2 c. milk
1 c. (1/4 lb.) shredded Cheddar or American cheese
1 tsp. celery seed
1/2 tsp. salt
1/2 c. dry bread crumbs
2 T. butter, melted

Cook cabbage in boiling water 6 to 8 minutes (do not overcook). Drain thoroughly. Sauté ham and onion in butter in skillet. Stir in flour. Add milk, stirring constantly until mixture thickens. Add 3/4 cup cheese, celery seed and salt. Place layers of cabbage alternately with layers of ham mixture in a 2-quart casserole. Combine bread crumbs, butter and remaining cheese. Sprinkle over top. Bake at 350° for 25 to 30 minutes, until top is golden brown. Yield: 6 servings.

A good use for leftover ham.

Ham and Rice Hot Dish

Marilyn Ause

1 1/2 c. ham, cubed
1 c. frozen peas
2 T. green pepper, chopped
1 T. dried parsley
1 c. hard cheese (Cheddar probably), grated or cubed
1 c. Minute Rice, uncooked
3 eggs, beaten
1 1/2 c. milk, scalded
1 can mushroom soup
1/2 c. milk, heated

In a mixing bowl, combine the ham, peas, green pepper, parsley, cheese, rice and eggs. Mix well. Add the scalded milk gradually. Mix well. Pour into small covered 1 1/2-quart buttered casserole dish, or a loaf pan. Bake 1 hour at 350˚. Keep covered for most of the baking time. Remove from oven. In a bowl, mix mushroom soup and milk together. Pour about 1/3 the mushroom sauce over top of rice dish, mixing in very slightly. When ready to serve, pour rest of mushroom sauce over rice dish. Yield: 4 average portions. (You may use all or some of the peas as a side dish, if wanted.)

Ham and Noodle Casserole

Ann Berger

2 c. ham, cooked & cut into sm. pieces
1 (8 oz.) pkg. noodles, cooked
1 1/2 c. cheese, cubed (I prefer Velveeta cheese)
1 can cream of chicken soup
1 c. milk
2 T. butter or margarine
Crushed cracker crumbs, in melted margarine, according to your taste

Mix together the first 5 ingredients. Place in a buttered 9x13-inch casserole pan. Cover with crushed cracker crumbs that have been heated in melted butter or margarine. (I melt the butter in the microwave and stir in the cracker crumbs.) Bake at 350˚ for 30 minutes.

Scalloped Potatoes and Ham

Ingrid Place

3 T. flour
1/2 tsp. salt
1/8 tsp. pepper
Minced onion, to taste
4 c. (or more) potatoes, thinly sliced & peeled
2 c. (or more) ham, diced
2 1/2 c. milk, scalded
1 T. butter

In small bowl, mix flour, salt, pepper and onion. In a greased 9x13-inch or lasagna pan, place 1/3 of the potatoes. Sprinkle half of the seasoning mixture over potatoes. Add half the ham. Repeat: potatoes, seasoning, ham. Add third layer of potatoes on top. Pour hot milk over all. Dot with butter. Cover with lid or foil. Bake at 350˚ for 30 minutes. Remove lid and bake, uncovered, for 60 minutes longer, or until potatoes are tender. Yield: 8 servings.

Mission Enchiladas

Dorothy B. Rust

8 (6") tortillas
8 slices ham or pressed ham
1 sm. can green chilies
1 1/2 to 2 c. grated Monterey Jack cheese
1/4 stick margarine
1/2 c. flour
1 tsp. dry mustard
1 tsp. salt
1/4 tsp. pepper
1 qt. milk
1 lb. grated sharp cheese

Grease 9x13-inch pan. On tortilla, put slice of ham, some green chilies and grated Monterey Jack cheese. Roll and put in pan, seam-side down. Make white sauce. Melt margarine. Add flour and cook a few minutes. Add dry mustard, seasonings and milk. Cook until thickened. Melt cheese in this mixture. Pour over the tortillas. Bake in 350˚ oven for 45 minutes, until browned.

Ham Balls

Phyllis Poppen

2 1/2 lb. ham loaf mixture
2 c. crushed corn flakes
1 c. pineapple juice
2 eggs
1/2 c. vinegar
1/2 c. water
1 1/2 c. brown sugar
1 tsp. mustard

Mix first 4 ingredients. Form into balls. Mix next 4 ingredients. Pour over ham balls. Bake 2 hours at 300˚. Yield: about 15.

Ham balls can be frozen before baked. Make sauce and pour over just before baking. Fareway ham loaf mixture is ideal.

Ham Balls

Hazel Houge

3 lb. ground ham loaf
1 c. crackers or bread crumbs (bread is best)
1 c. milk
2 eggs

SAUCE:
1 1/2 c. brown sugar
1/2 c. vinegar
2 tsp. dry mustard

Mix ground ham loaf (Fareway), crumbs, milk and eggs. Form into balls (egg size). Place in 9x13-inch pan. Bake for 1 1/2 hours at 350˚, with foil cover. Remove from oven and pour off drippings.

Sauce: Mix sugar, vinegar and mustard together. Boil. Pour sauce over the meat balls. Bake, uncovered, 20 minutes longer.

Ham Balls

Helene Adams,
Diane Bryne

HAM BALLS:
4 lb. ham loaf
2 c. graham cracker crumbs
1 1/2 c. milk
2 eggs
Salt & pepper, to taste

SAUCE:
1 1/2 c. brown sugar
1 1/2 T. dry mustard
1 c. tomato juice
1/4 c. vinegar

Mix ham ball ingredients together in large bowl. Makes 34 (1/4-cup) balls. Place in 9x13-inch pan.

Sauce: Mix sauce ingredients together. Pour over meat balls in pan. Bake at 325˚ for 30 minutes. Reduce heat to 300˚. Bake an additional 1 1/2 hours. Cover with aluminum foil, if balls get too brown.

Variation: Diane usually halves the recipe and uses the following sauce:
1/2 can tomato soup
1/4 c. vinegar
1/2 c. brown sugar
1 1/2 tsp. dry mustard

Ham Balls

Sharon Smedal

4 lb. ham loaf (from Fareway)
2 c. graham crackers, crushed
3 eggs, beaten
1 1/2 c. milk
Chopped onion, to taste
1 can tomato soup
1 T. prepared mustard
1 1/2 c. brown sugar
1/2 c. cider vinegar
1/2 to 1 c. barbeque sauce
1/2 to 1 c. maple pancake syrup

In large bowl, mix ham loaf, crackers, eggs, milk and onion together. Make into 34 to 36 balls the size of golf balls. Place in 9x13-inch or jellyroll pan. In saucepan, mix tomato soup, mustard, brown sugar and vinegar. Heat and pour over ham balls. Bake at 325˚ for 1 to 1 1/2 hours, or until lightly brown.

Heat barbeque sauce and syrup. When ready to serve, place ham balls on serving dish and drizzle with heated sauce. You may also serve some of the sauce in a small pitcher for use during the meal. Yield: 34 to 36 balls.

Ham Balls from Phyllis Soderstrom

Nadine Buss,
Ruth Harris

2 1/2 lb. ground ham
1 lb. sausage
2 lb. ground beef
3 c. graham cracker crumbs
3 eggs, beaten
1 onion, minced
2 c. milk

SAUCE:
2 cans tomato soup
2 tsp. dry mustard
1/4 c. vinegar
2 c. brown sugar

Mix first 7 ingredients together well in a large mixing bowl. Using an ice cream scoop, form into balls (any size you want) and place them into 2 ungreased baking dishes. Mix the 4 sauce ingredients together and pour over the ham balls. Bake at 325˚ for 1 hour. (Or if you want to freeze them, place the ham balls on a cookie sheet and freeze. Place the ham balls in baggies and leave in freezer until ready to use. Put the sauce in a separate bag and freeze.) Yield: 48 ham balls, depending on the size you make.

Variation: Nadine uses 3/4 cup vinegar and 2 1/4 cups brown sugar in her sauce.

From Ruth: This is a recipe from the Slater Cook Book. It's one of the best ever recipes that I've tried for ham balls. Instead of buying the 3 different meats, use Fareway's "Ham Ball Mix", which combines the 3 meats.

Stromboli

Karen Nettleton

1 loaf frozen bread, thawed

PAINT:
2 eggs, beaten
2 to 4 T. Parmesan cheese
1 tsp. oregano
1/2 tsp. Italian seasoning
1 tsp. garlic powder

FILLING:
Mozzarella cheese
Cheddar cheese
Meats (pepperoni, sausage, etc.)
Olives
Onions
Mushrooms
Green peppers
Tomatoes

Do not let bread rise. When thawed, roll dough out to the size of a cookie sheet. On the long middle 1/3, paint 1/3 of the paint mixture. Layer with filling ingredients to your taste. Fold outer 1/3 of dough over the middle 1/3. Paint and layer again. Fold over remaining 1/3 and paint again. Pinch all openings and edges together. Bake at 350˚ for 25 to 30 minutes, or until golden brown. Slice and serve.

Pepperoni Pie

Rev. Gary Grindeland

8 oz. cream cheese, softened
1 c. extra-thick spaghetti sauce
2 (4 oz.) cans chopped mushrooms
1 sm. can chopped black olives
1 sm. onion, chopped
16 oz. shredded Mozzarella cheese
1 pkg. pepperoni
Ritz (or favorite) crackers

Spread softened cream cheese on bottom of pie plate. Layer rest of ingredients in order given. Bake at 350˚ for 20 minutes, or until it bubbles. Serve with crackers.

Au Gratin Sausage Skillet

Jodi Furnald

1/2 lb. fully-cooked kielbasa or polish sausage, halved & sliced 1/2" thick
1 T. vegetable oil
1 (5 1/4 oz) pkg. au gratin potatoes & sauce mix
2 1/2 c. water
1 (16 oz.) pkg. frozen California Blend vegetables
1 1/2 c. shredded Cheddar cheese

In a skillet, brown sausage in oil and drain. Add potatoes with sauce mix and water. Cover and cook on medium, 18 to 20 minutes, or until potatoes are almost tender. Stir occasionally. Add vegetables. Cover and cook 8 to 10 minutes, or until potatoes and vegetables are tender. Sprinkle with cheese. Remove from heat. Cover and let stand until cheese melts. Yield: 4 servings.

Bratwurst, Milwaukee Style

Robert Rust

1 pkg. fresh bratwurst in natural casings
1 lg. onion
2 T. butter
1 btl. dark beer

Brown bratwurst on outdoor grill or indoor broiler. Sauté onion in butter, using a heavy saucepan, until golden. Add beer and heat to simmering. Add browned bratwurst. Simmer until internal temperature of bratwurst reaches 150˚. Serve on heated buns with garnishes such as sauerkraut, mustard, horseradish, etc.

This procedure works well for serving a large group since the bratwurst can be browned ahead of time and kept hot in the beer and onion mixture. Increase quantities accordingly.

Poultry

Ruby Chicken

Pat Banitt, Steve Walsh,
Wednesday Fellowship

6 to 8 boneless, skinless chicken breast halves
1 pkg. dehydrated onion soup mix
1 sm. btl. Catalina salad dressing
1 can whole cranberry sauce

Place chicken in 9x13-baking dish, single layer. In medium bowl, combine soup mix, dressing and cranberry sauce. Pour over chicken. Bake in 350˚ oven for 45 to 50 minutes, or until chicken juices run clear. Serve with potatoes or rice. Basmati is good. Yield: 6 to 8 servings.

Jellied rather than whole cranberry sauce may be used, also Western and Russian dressing may substitute for Catalina.

Crispy Herb-Baked Chicken

Ingrid Place

2/3 c. Hungry Jack mashed potato flakes
1/3 c. grated Parmesan cheese
2 tsp. parsley flakes
3/4 tsp. garlic powder
Chicken breasts or cut-up chicken
1/3 c. butter, melted

In large bowl, combine potato flakes, Parmesan cheese, parsley flakes and garlic powder. Stir until well mixed. Dip the chicken pieces in the melted butter. Roll in potato flake mixture to coat. Place in greased 9x13-inch pan. Bake at 375˚ for 1 hour, or until chicken is done. Yield: 6 servings.

Chicken Teriyaki

Pastor Glenn Kappelmann

4 deboned, skinned chicken breast halves
Bottled teriyaki marinade & sauce

Marinate chicken breasts overnight in teriyaki sauce in refrigerator. Grill over hot coals 10 minutes on each side. Yield: 4 servings.

Chicken Rueben

Judy Kuhn

8 skinless, boneless chicken breasts
Garlic salt
Sm. can sauerkraut, drained
1 pkg. sliced Swiss cheese
Sm. btl. thousand island dressing

Place chicken breasts in 9x13-inch glass baking dish. Sprinkle with garlic salt. Spread drained sauerkraut over chicken. Cover with Swiss cheese slices. Pour thousand island dressing over chicken. Cover with foil and bake 1 hour at 350˚. Can be uncovered for the last 15 minutes. Yield: 8 generous servings.

Lemon Greek Chicken

Sarah Iversen

2 tsp. lemon zest
1/4 c. lemon juice
2 T. olive oil
4 lg. garlic cloves, pressed
2 to 3 tsp. dried oregano leaves
3/4 tsp. salt
1/8 tsp. ground black pepper
2 med. baking potatoes, cut in wedges
Bell pepper
1 med. red onion
8 oz. fresh mushrooms
4 split, bone-in chicken breasts, 2 1/2 to 3 lbs.

Preheat oven to 400˚. In 1-quart bowl, combine lemon zest, juice and oil. Using garlic press, press garlic into bowl. Add oregano, salt and pepper. Set aside. Cut each potato lengthwise into 8 wedges. Place in 9x13-inch pan. Add bell pepper, onion, mushrooms and half of the lemon juice mixture. Toss to coat. Place chicken on top of vegetables. Brush with the remaining lemon juice mixture. Bake 1 hour, or until chicken is no longer pink in center, brushing chicken and vegetables with pan juices after 30 minutes. Yield: 4 servings.

Note: Sauce (lemon juice mixture) may be doubled. The amount of vegetables may be increased. Sauce can be made ahead of time and used to marinate chicken for a couple of hours or more before cooking.

God did not create hurry.

– Finnish Proverb

Lemon Chicken

Mary Carlson

2 (2 1/2 to 3 lb.) chickens, cut up
1/4 c. flour
1 1/4 tsp. salt
2 T. cooking oil
1 (6 oz.) can frozen lemonade, thawed
3 T. brown sugar
3 T. catsup
1 T. vinegar
2 T. cornstarch
2 T. cold water

Save chicken backs, necks and wings to make broth for some other use. Mix flour and salt. Roll rest of chicken pieces. Brown on all sides in hot oil and drain. Put in crock-pot. Stir together the lemonade concentrate, brown sugar, catsup and vinegar. Pour over chicken. Cover and cook on low setting for about 6 hours. Remove chicken. Pour liquid into saucepan. Return chicken to crock-pot to keep warm. In small bowl, blend water and cornstarch. Add to liquid. Cook and stir until thick. Serve chicken with gravy over hot cooked rice. Yield: 6 servings.

Captain's Chicken

Kim Wierson

4 boneless, skinless chicken breasts
2 cans cream of chicken soup
1 (8 oz.) ctn. sour cream
1 tube Ritz crackers
1 stick margarine, melted
2 c. Cheddar cheese, shredded

Brown sugar and arrange in a greased 9x13-inch pan. Mix soup and sour cream. Pour over chicken. Crush crackers over top. Drizzle margarine and bake 40 minutes. During the last 5 to 10 minutes, put cheese on top. Yield: 4 servings.

Chicken and Stuffing with Curry

Eileen Klonglan

1 (16 oz.) pkg. Pepperidge herb-seasoned stuffing mix
4 chicken breasts, halved
2 (10 3/4 oz.) cans cream of chicken soup
1 T. curry powder
2 T. lemon juice
1 lemon, thinly sliced

Add water to stuffing mix as directed on package. Spread stuffing over bottom of 9x13-inch baking dish or pan. Arrange chicken on top of stuffing. Mix cream of chicken soup, curry and lemon juice. Pour over all in casserole. Place thinly-sliced lemon on top. Bake at 350° for 1 1/2 hours. Yield: 8 servings.

Leftover chicken or turkey may be substituted. Reduce baking time.

Dorothy's Chicken

Judy Casperson,
Sue Taege

4 chicken breasts, boned & skinned
4 slices Swiss cheese, (low or no fat)
2 cans cream of chicken soup
1/3 c. dry sherry (or water)
1 pkg. Pepperidge Farm herb-seasoned crumb stuffing

Lay chicken in 9x13-inch casserole. Place a slice of Swiss cheese on each. Mix soup and sherry. Pour over chicken. Sprinkle with stuffing crumbs. Bake at 350˚ for 1 1/2 hours. Yield: 4 servings.

Easy Chicken

Priscilla Strom,
Carol Bailey

2 pkg. (6 or 8 pieces) boneless chicken
8 slices Swiss cheese
1 can cream of chicken soup
1/4 c. white wine (or 7-Up or water)
1 c. herb stuffing mix (dry)
1/4 c. melted margarine

Lightly grease a 9x13-inch pan. Layer chicken first, then Swiss cheese. Mix wine and soup. Pour over first layer. Sprinkle with stuffing mix (dry). Drizzle with margarine. Bake at 350˚ for 55 to 60 minutes, or until chicken is tender. Yield: 6 to 8 servings.

This is good served with angel hair pasta. If you want it "saucier", just double the soup-wine mixture.

Chicken Breast, Eden Isle

Sue Taege

1 pkg. dried beef
6 boneless, skinless chicken breasts
12 slices bacon, cooked
2 cans cream of chicken soup
1 1/2 c. sour cream
3 oz. cream cheese, softened

Place a layer of dried beef in bottom of baking dish. Place chicken breasts on dried beef. Arrange bacon on chicken. Combine soup, sour cream and cream cheese. Pour over chicken-bacon. Cover tightly with foil. Place in oven at 325˚ for 1 hour. Take off foil and bake until chicken is tender, about 1/2 hour. Let brown slightly. Serve on bed of hot rice. Yield: 12 servings.

I serve it with rice mixed with cream of chicken soup: 3 cups Minute Rice, 2 cans of soup and 2 cans of milk. Cook on low-fire, until rice is done.

Sunday Dinner Chicken Breasts

Mary Kappelmann

4 deboned, skinned chicken breast halves
4 slices turkey (or regular) bacon
1 can cream of mushroom soup
1 (8 oz.) ctn. low-fat sour cream
Dried onion flakes, to taste
Pepper, to taste

Spray a 9x9-inch pan with nonstick cooking spray. Wrap 1 slice bacon around each chicken piece. Arrange in a single layer in pan. Mix soup and sour cream. Pour over chicken. Sprinkle with dried onion and pepper. Bake, uncovered, at 300˚ for 3 hours. Yield: 4 servings.

Chicken-Canadian Bacon Supreme

Anne Kottman

3 chicken breasts, halved
6 slices Canadian bacon
1/4 c. butter or oleo
1/2 c. pineapple juice
1/2 c. dry sherry
2 T. sesame seeds
1 to 1 1/2 T. cornstarch
Scant 1/4 c. cold water

Put Canadian bacon slices in oblong Pyrex baking dish. Cover each with chicken breast half. Heat oleo, pineapple juice and sherry in saucepan. When oleo has melted and mixture is hot, pour over chicken. Sprinkle sesame seeds over. Cover and bake 1 hour at 300˚. Uncover and continue to bake for 1/2 hour. May brown under broiler for a few minutes, if desire additional browning. Watch closely. Add cornstarch to small amount of water and add to sauce. Cook sauce until thickened. Baste chicken with sauce before serving. Yield: 6 servings.

"If you can't sleep, don't count sheep. Talk to the Shepherd."

Crab Stuffed Chicken

Carol Bailey

4 lg. chicken breasts, halved, skinned & boned
3 T. butter or margarine
1/4 c. flour
3/4 c. milk
3/4 c. chicken broth
1/3 c. dry white wine
1/4 c. chopped onion
1 T. butter or margarine
1 (7 1/2 oz.) can crabmeat, drained, flaked & cartilage removed
1 (3 oz.) can chopped mushrooms, drained
1/2 c. coarsely-crumbled saltine crackers (10)
2 T. snipped parsley
1/2 tsp. salt
Dash of pepper
1 c. (4 oz.) shredded Swiss cheese
1/2 tsp. paprika

Place 1 chicken piece, boned-side up, between 2 pieces of waxed paper. Working from center out, pound chicken lightly with meat mallet to make cutlet about 1/8" thick (8"x5"). Repeat with remaining chicken Set aside.

In saucepan, melt 3 tablespoons butter. Blend in flour. Add milk, chicken broth and wine all at once. Cook and stir until mixture thickens and bubbles. Set aside.

In skillet, cook onion in the remaining butter until tender but not brown. Stir in crab, mushrooms, cracker crumbs, parsley, salt and pepper. Stir in 2 tablespoons of the sauce. Top each chicken piece with about 1/4 cup crab mixture. Fold sides in. Roll up. Place seam-side down in 7 1/2 x 12 x 2-inch baking dish. Pour remaining sauce over all. Bake, covered, at 350° for 1 hour. Uncover. Sprinkle with cheese and paprika. Bake 2 minutes longer, or until cheese melts. Yield: 8 servings.

Chicken Divan

Mary Morris

1/2 c. soft bread crumbs
2 pkg. frozen broccoli (or fresh), chopped & cooked
6 chicken breasts, deboned
1 can Cheddar cheese soup
1/2 c. mayonnaise
1/2 c. white wine
1 tsp. curry powder
1 c. sharp Cheddar cheese, shredded

In 9x13-inch pan, layer bread crumbs, cooked broccoli and chicken. Mix soup, mayonnaise, wine and curry powder together. Pour over the chicken layer. Sprinkle cheese over top. Bake at 350°, uncovered, for 1 hour. (Chicken should be uncooked.)

We love this served with rice pilaf.

Chicken Jerusalem

Sally Barclay

2 T. oil
Flour
4 to 6 chicken pieces of choice
1/2 lb. fresh mushrooms, sliced
1 (6 oz.) jar marinated artichoke hearts, drained
2 cloves garlic, minced
1/2 tsp. oregano
Freshly-ground pepper
2 c. canned or fresh tomatoes
1/2 c. sherry or dry wine

Heat oil in large skillet. Dredge chicken pieces in flour and brown in oil. Place in casserole with mushrooms and artichoke hearts. Stir garlic and spices with tomatoes. Pour over chicken. Bake at 350˚ for 1 to 1 1/2 hours, or until tender, adding sherry or wine during last few minutes of cooking time. Yield: 4 to 6 servings.

Very easy to put together. We like it served with brown rice and wild rice pilaf.

Italian Chicken with Rice

Nadine Dobbe

1/2 c. brown rice
1/2 c. wild rice
1 to 2 tsp. low-sodium chicken bouillon
1 can water chestnuts, drained
3 to 4 boneless chicken breasts

SAUCE:
3 (8 oz.) cans tomato sauce
1 (6 oz.) can tomato paste
1 (16 oz.) can stewed tomatoes
1 (8 oz.) can mushroom stems & pieces, drained
1 T. onion flakes or dried minced onion
2 tsp. Italian seasoning

GARNISH:
Shredded Parmesan cheese
Fresh parsley

Prepare brown rice and wild rice together according to package directions, adding chicken bouillon to water before cooking. When rice is done, add water chestnuts and stir. Brown the chicken breasts in a large skillet and allow to cook, covered, for about 10 minutes. Add all sauce ingredients to the skillet with chicken breasts and simmer for at least 20 minutes, or until chicken is completely cooked. Serve chicken and sauce on a bed or rice. Garnish with shredded Parmesan cheese and a sprig of fresh parsley.

Note: I always use Hunt's no-salt-added tomato products and no-salt-added mushrooms.

Variation: For Chicken Parmesan, simply serve on a bed of your favorite cooked pasta, instead of the rice.

I especially like the crunchiness of the wild rice and the crisp water chestnuts in this dish. Leftovers are wonderful for lunch the next day!

Crock-Pot Chicken

Jane Wierson

5 to 6 chicken breasts halves
1 can broccoli-cheese soup
1 can cream of chicken soup
1 can water
Rice

Brown chicken and put in crock-pot. Mix soups and water. Pour over chicken. Cook on low all day, 8 to 10 hours. Serve chicken over rice. Delicious!

Rustic Rosemary Chicken and Potatoes

Leonard Goldman

1 (3 1/2 to 4 lb.) chicken
Salt (kosher)
1 lb. sm. red potatoes
Cold water
3 lg. cloves garlic, minced
1/3 c. fresh rosemary, chopped
1/2 c. extra-virgin olive oil
Pepper, freshly ground, coarse, to taste
Pinch of red pepper, dried & crushed (opt)
Butcher's twine or cotton cord
Skewers or toothpicks

Clean chicken inside and out thoroughly. Salt chicken inside and out heavily. Set aside for 30 minutes. Meanwhile, scrub potatoes and cover with cold water in a medium saucepan. Boil potatoes in jackets until fork-tender, about 20 minutes. Cut larger potatoes so that all are approximately 1 inch in diameter. Cool in cold water when cooked. Combine garlic and rosemary with olive oil, pepper and red pepper. Set aside small portion. Drain potatoes and combine with other ingredients in a large bowl. Stir well. Rinse chicken and dry. Put potatoes in chicken and truss (secure the chicken with skewers or cord). Roll chicken in remaining olive oil mixture. Roast in oven in a greased baking dish at 375˚ for about 1 1/4 hours, or until thermometer put in fleshly part of the thigh registers 180˚. Allow chicken to rest 10 minutes. Split the chicken with a heavy knife from neck to body cavity. No need to take potatoes out of chicken when cutting. Serve chicken with potatoes.

Chicken and Rice Casserole

Dorothy Dyer

1 box long-grain & wild rice with seasonings
1 1/2 c. water
Chopped carrots, celery & onion (amount desired)
4 to 5 pieces of chicken
1 can cream of chicken soup
1/2 c. Parmesan cheese
1/4 c. milk

Mix rice and water in large casserole dish. Add chopped vegetables. Place chicken on top. Mix soup, cheese and milk together. Pour over chicken. Cover casserole and bake in 350˚ oven for 30 minutes. Uncover and bake an additional hour. Yield: 4 servings.

Parmesan Wild Rice Casserole

Carolyn Nading

4 chicken breast halves
1 can cream of celery soup
1 can cream of chicken soup
1/4 c. milk
1/4 c. French dressing
3 T. butter or margarine, melted
1 (6 oz.) pkg. long-grain & wild rice mix
1/2 c. Parmesan cheese

Combine soup, milk, dressing, margarine, rice and seasoning packet in bowl. Pour 1/2 of soup mixture into 8x8-inch glass baking dish. Arrange chicken breasts on top. Add remaining soup mixture. Sprinkle with Parmesan cheese. Bake at 300˚ for 1 1/2 to 2 hours. Yield: 4 servings.

Chicken Skillet Dinner

Kim Wierson

1/4 c. butter
3 to 4 boneless, skinned chicken breasts
1 1/2 c. uncooked quick-cooking rice
1/4 c. sliced green onions
1 1/2 c. water
1 (4 oz.) can mushrooms, drained
Salt & pepper, to taste
1 to 2 c. shredded Cheddar cheese

In 10-inch skillet, melt butter. Add chicken. Cook over medium heat, turning once, until chicken is fork-tender (5 to 7 minutes per side). Add all remaining ingredients, except cheese. Cover, continue cooking, stirring occasionally, until the rice absorbs liquid and is tender (8 to 10 minutes). Sprinkle with cheese until melted. Yield: 4 servings.

Baked Chicken and Rice

Ingrid Place

3 c. Minute Rice
1 can cream of celery soup
1 can cream of mushroom soup
1 1/2 c. water
3 whole boneless chicken breasts
1 env. onion soup mix

Mix rice, 2 cans of soup and water. Pour mixture into greased 9x13-inch pan. Place chicken breasts on top of rice mixture. Sprinkle onion soup mix over the chicken. Use amount to taste (the more used, the spicier). Cover and seal with foil. Bake 2 hours at 350˚. Yield: 6 servings.

Chicken on Sunday

Maxine Julius

1 can cream of chicken soup
1 can cream of celery soup
1 c. milk
3/4 c. uncooked rice
6 to 8 chicken thighs
1/2 to 3/4 env. Lipton dry onion soup

Heat soups and milk. When hot, add rice. Stir and pour into a greased 9x13-inch dish. Lay chicken thighs on top. Sprinkle dry onion soup on top of chicken. Cover and bake at 325˚ for 2 hours and 15 minutes.

Ginger Chicken-Ginger Shrimp

Richard and Frederica Zuerner

2 boneless chicken breasts, or 12 oz. shrimp
3" ginger root
1/2 c. soy sauce
1/2 c. white wine
1 T. sesame oil
1/2 bunch green onions or leeks
1 can water chestnuts
1 T. hoisin sauce
Rice (opt.)

Slice the chicken breasts into very thin strips or use shrimp. Peel the ginger root and slice very thinly into about 1 inch pieces. Place the chicken (or shrimp) and ginger pieces into a bowl. Pour the soy sauce and wine over all and marinate. Refrigerate for 1 to 2 hours. Stir-fry the chicken (or shrimp) mixture with the sesame oil. Cut the onions (or leeks) down to not quite the bulb, into 1 inch pieces (1 inch for the bulb). Cut the water chestnuts into eighths. Add the onions (or leeks) and water chestnuts, and a spoonful of hoisin sauce. Cook until chicken (or shrimp) is white (cooked). Serve over a bed of rice.

Chicken Primavera

Kim Wierson

1 c. julienned red pepper
1 c. sliced mushrooms
1/4 c. chopped green onions
3 garlic cloves, minced
1/4 c. butter or margarine
2 c. whipping cream
1 tsp. dried basil
3 grilled boneless, skinless chicken breasts, thinly sliced
1/2 tsp. salt
Hot cooked angel hair pasta

In a large skillet, sauté the red pepper, mushrooms, onions and garlic in butter. Add the cream, basil, chicken and salt. Cook and stir until slightly thickened. Serve over pasta. Yield: 4 servings.

I add a little flour to thicken.

Chicken-Banana Stew

Tanzanian Ministry Team

1 onion, chopped
2 tsp. minced garlic
1/4 c. butter or margarine
1/2 tsp. thyme
3 c. cooked chicken, cubed
1 (14 oz.) can chicken broth
Salt & pepper, to taste
1 (28 oz.) can diced tomatoes
1 c. frozen peas
2 mashed bananas
1 1/2 c. rice, uncooked

In large stockpot, sauté onion and garlic in butter. Add thyme. Sauté until soft, but not brown. Add chicken, chicken broth, salt, pepper, diced tomatoes, peas and mashed bananas. Bring to boil. Add rice. Cover and simmer until rice is tender, about 30 minutes. You may need to add a little water to make a nice stew consistency. Yield: 10 to 12 servings.

Chicken Stroganoff

Marge Ricketts

4 chicken breast halves
2 cans low-sodium cream of chicken soup
1 (16 oz.) can chicken broth
1 c. light sour cream
1 can sliced water chestnuts (opt.)
2 T. margarine, melted
3/4 roll Ritz crackers, crumbled

Cut up chicken and reserve. Blend soup, sour cream, chicken broth and water chestnuts, if desired, together. Layer chicken, then mixture in a greased casserole dish. Blend 2 tablespoons melted margarine with Ritz crackers and sprinkle over top layer in dish. Bake at 350˚ for 30 minutes. Yield: 4 servings.

Good served over fluffy rice. Could use noodles, biscuits or mashed potatoes. We use rice.

Turkey Casserole

Sue Taege

2 c. cooked turkey or chicken, cut up
2 c. cream of chicken soup
1 c. chopped celery
1 T. lemon juice
1 can sliced water chestnuts
1 c. sliced almonds
2 T. chopped onions
2 T. mayonnaise
1 (8 oz.) bag crushed potato chips

Combine all ingredients, except potato chips. Place in a 9x9-inch baking dish. Sprinkle potato chips on top. Bake at 350˚ for 25 to 35 minutes. Yield: 6 servings.

Chicken Potato Delight

Kim Wierson

1 can cream of chicken soup
3/4 c. sour cream
1/4 c. milk
3 chicken breasts, cooked & cubed
2 c. shredded Cheddar cheese, divided
2 1/2 c. frozen shredded hash brown potatoes, thawed
1 can French-fried onions
1 c. crushed sour cream-onion potato chips

In a bowl, combine soup, sour cream, milk, chicken and 1 1/4 cups cheese. Spread 3/4 of the mixture in a greased 2-quart baking dish. Sprinkle hash browns over the top and press down lightly. Spread with the remaining soup mixture. Bake, uncovered, at 350˚ for 1 hour, or until bubbly. During the last 10 minutes, sprinkle with onions, potato chips and remaining cheese. Yield: 6 to 8 servings.

Scott's Chicken Casserole

Linda C. Johnson

2/3 stick butter or margarine
1 pkg. Pepperidge farm seasoned stuffing
1 1/2 c. chicken breast, cooked & chopped
1 can cream of chicken soup
1 (8 oz.) ctn. sour cream (lite)
1 1/2 c. chicken broth

In an 8x8-inch baking dish, melt the butter and add 1/2 the package of stuffing, stirring until the butter coats the stuffing. Spread the mixture evenly over the bottom of the dish. In a bowl, mix together the chicken, soup and sour cream. Spread the chicken mixture over the bottom layer in the dish. Cover with the remaining stuffing. Pour chicken broth over the top stuffing layer. Bake at 350˚ for 30 to 40 minutes. Yield: 6 servings.

You can create your own variations by adding mushrooms, artichoke hearts, etc. This is a great "comfort food" meal.

Chicken Supreme

Darlene Hade

1 chicken, cooked
2 to 2 1/2 c. chicken broth
2 eggs, beaten
2 cans cream of mushroom soup
1 med. onion, diced, or 2 T. dry onion
1 1/2 c. Velveeta cheese, cubed
3 c. crushed Ritz crackers
1 1/2 c. celery, diced
1/2 tsp. pepper

Cook, debone and dice chicken. Mix chicken, broth, eggs, onion, celery, cheese, soup and pepper. Add 2 1/2 cups cracker crumbs to the mixture. Bake in a 9x13-inch casserole dish for 1 hour at 350°. Sprinkle 1/2 cup cracker crumbs on top during last 15 minutes of baking.

Half recipe makes a 9x9-inch pan. Full recipe makes a 9x13-inch pan.

Poppy Seed Chicken

Ramona Esbeck

2 whole chicken breasts, cooked
8 oz. sour cream
1 can mushroom soup
1/2 tsp. salt
Pepper, to taste
1 c. Ritz crackers, crushed
1/2 c. butter, melted
3 T. poppy seeds

Cube cooked chicken breasts. Mix with sour cream, mushroom soup, salt and pepper. Put in 8x8-inch greased casserole. Top with cracker crumbs that have been mixed with the melted butter and poppy seeds. Bake at 350°, uncovered, for 30 minutes, or until hot. Yield: 4 to 6 servings.

Note: This casserole can be frozen and baked later, after thawing in the refrigerator.

Baked Chicken Soufflé

Helen Ingvoldstad

9 slices white bread (crusts removed)
4 c. diced, cooked chicken
1/2 lb. fresh mushrooms
1/4 c. butter
1 can water chestnuts, sliced & drained
1/2 c. mayonnaise
9 slices processed sharp Cheddar cheese
2 c. milk
4 eggs, beaten
1 tsp. salt
1 can mushroom soup
1 can cream of celery soup
1 sm. jar chopped pimento
2 c. coarse, buttered bread crumbs

Line a large flat buttered baking dish with bread. Top with chicken. Sauté mushrooms in butter for 5 minutes. Spoon over chicken with water chestnuts. Dot with mayonnaise and top with cheese. Mix milk, eggs and salt. Pour over chicken. Mix soups and pimento. Spoon over all. Cover with foil and refrigerate overnight. Bake at 350° for 1 1/2 hours. Last 15 minutes, add bread crumbs. Yield: 12 to 15 servings.

Chicken Casserole

Mavis Hatteberg

2 c. diced, cooked chicken
1 can cream of chicken soup
3/4 c. mayonnaise
1 c. celery, finely chopped
1 c. cooked rice
1 tsp. grated onion
1 tsp. lemon juice
3 hard-boiled eggs, chopped
1 c. corn flakes
1/4 c. butter, melted
1/4 c. slivered almonds

Mix all ingredients, except corn flakes, butter and almonds together in a bowl. Pour into 9x13-inch pan or large casserole. In separate bowl, mix corn flakes and butter together. Add almonds and mix. Sprinkle over ingredients in pan. Bake at 375˚ for 30 minutes.

Chicken Á La King

Claribel Larson

1 (6 oz.) can mushrooms, drained
1/2 c. green pepper, diced
1/2 c. margarine
1/2 c. flour
1 tsp. salt
1/4 tsp. pepper
2 c. chicken broth, or 2 chicken bouillon cubes dissolved in 2 c. boiling water
2 c. milk
2 c. cooked chicken, cubed
1 (4 oz.) jar pimento, chopped

Cook and stir mushrooms and green pepper in margarine for 5 minutes. Remove from heat. Blend in flour, salt and pepper. Cook over low heat, stirring until mixture is bubbly. Remove from heat. Stir in broth and milk. Heat to boiling, stirring constantly. Boil for 1 minute. Add chicken and pimento. Heat through. Yield: 4 to 6 servings.

Chicken and Asparagus Casserole

Jan Thompson

6 whole chicken breasts
1 med. onion, chopped
1/2 c. butter
1 (8 oz.) can mushrooms
1 can cream of mushroom soup
1 can cream of chicken soup
1 (5 1/3 oz.) can Pet milk
1/2 lb. sharp Cheddar cheese, grated
1/4 tsp. Tabasco
2 tsp. soy sauce
1 tsp. salt
1/2 tsp. pepper
2 cans green-tip asparagus
1/2 c. slivered almonds

Boil chicken breasts in seasoned water until tender. Cool, debone and tear into bite-size pieces. Set aside. Sauté onion in butter and add remaining ingredients, except asparagus and almonds. Simmer sauce until cheese melts.

To assemble, place a layer of chicken in large casserole, a layer of asparagus and a layer of sauce. Repeat layers ending with sauce. Top with almonds. Bake at 350˚ until bubbly, about 30 minutes. Do not add liquid even if it looks dry. If large breasts are used, this will serve 12. It also freezes well.

Chicken Cacciatore

Jerry Pierce

8 chicken breasts, skinless & boneless
4 T. olive oil
2 T. butter or margarine
5 to 6 green peppers, cut in 1/4" strips
2 to 3 onions, cut in 1/4" strips
1 1/2 c. parsley flakes
2 to 3 cloves garlic, crushed, or garlic powder
4 (28 oz.) cans whole peeled tomatoes, chopped
2 (6 oz.) cans tomato paste
2 (6 1/2 oz.) cans sliced mushrooms (opt.)
2 to 4 T. sugar, to taste
1/2 (.35 oz.) jar crushed rosemary
2 to 4 bay leaves, crushed
1 tsp. salt, to taste
1/2 tsp. pepper, to taste
1 1/2 c. Riunite D'Oro white wine
Spaghetti (prepare as on box)

Bake chicken at 350˚ for 60 minutes, or until done. Meanwhile, in large kettle sprayed with Pam, over high heat, add olive oil, butter or margarine, green peppers, onions, parsley flakes and garlic. Cook to tender-crisp. Turn heat down to medium or lower and add tomatoes in juice, tomato paste, mushrooms, sugar, rosemary, crushed bay leaves, salt and pepper to taste. Simmer over low heat. When chicken is done, cut into bite-size pieces. Add to tomato mixture. Add wine and simmer for an hour or two over low heat. Stir often to prevent sticking. Taste for sweetness and spices. Add more seasonings to your taste. Serve over spaghetti.

For garlic bread with meal, slice hoagie buns in half. Butter well and sprinkle with garlic powder and Parmesan cheese. Place under oven broiler and brown.

King Ranch Chicken

Jean Lem

1 can cream of mushroom soup
1 can cream of chicken soup
1 c. green pepper, chopped
1 c. onion, chopped
1 T. chili powder
12 tortilla, cut up
3 lb. chicken breasts, cooked, boned, & diced (reserve stock)
1 lb. Cheddar cheese, grated
1 can Ro-Tel tomatoes

Mix soups, green pepper, onion and chili powder together in a bowl. Grease well, a 9x13-inch pan. Layer 1/2 of tortillas, 1/2 of chicken and sprinkle with 2 tablespoons chicken stock, 1/2 of soup mixture and 1/2 of cheese. Make another layer like the first. After second layer, top with Ro-Tel tomatoes. Bake at 350˚ for 30 minutes. Yield: 10 to 12 servings.

Slow-Cooker Tortilla Casserole

Lise Rollins

8 to 10 tortillas, torn up
4 c. cooked chicken breasts, cut up
17 oz. salsa
1 can chopped green chilies
1 can cream of chicken soup
1 can cream of mushroom soup
1 c. sour cream
1 T. minced onion
1 1/2 c. Cheddar cheese

Mix together soups, sour cream, salsa, onion, and chilies. Layer torn tortillas, chicken, sauce and cheese. Repeat. Slow cook in crock-pot on low 4 to 5 hours. Yield: 6 to 7 servings.

Cheesy Mexican Casserole

Cheryl Langston

1 (3 lb.) chicken
1 (7 1/2 oz.) pkg. taco-flavored Doritos
1 lb. Velveeta cheese
2 cans cream of chicken soup
1/2 c. margarine
1 can Ro-Tel tomatoes
1 med. onion, chopped

Cook chicken. Remove skin and bones. Cut into small bite-sized pieces. Place Doritos in a 9x13-inch baking dish. Top with chicken. Mix cheese, soup, margarine, tomatoes and onion. Melt together in microwave. Pour over chicken. Bake at 325° for 20 minutes.

Chicken Enchiladas

Shelly Gehring

FILLING:

1/4 lb. grated Cheddar cheese
2 c. boned, shredded chicken
1 med. onion, finely chopped
Chili powder, to taste

GRAVY:

1/4 c. vegetable oil
1/4 c. white flour
2 + T. chili powder, to taste
1 + T. ground cumin, to taste
1 c. beef bouillon (broth form)
1 c. water
1 (15 oz.) can tomato sauce
1 tsp. white sugar
1 pinch salt

OTHER:

1 pkg. corn tortillas
1 can refried beans (opt.)
3 c. Mozzarella-Cheddar cheese blend

Mix filling ingredients together. Cover and refrigerate.

Gravy: Combine oil and flour in large saucepan. Heat until bubbly. Add chili powder, cumin, broth, water, tomato sauce, sugar and salt. Simmer until thick and bubbly. Cover and remove from heat.

Warm corn tortillas for a few seconds between paper towels in microwave. Spread with thin layer of beans (if desired), add cheese and several forks full of chicken mixture. Fold to close. Grease 9x13-inch (or larger) pan. Add thin layer of gravy to bottom. Place enchilada in pan, folded side down. Repeat until chicken and beans and cheese are gone. Cover with remaining gravy and 3 cups Mozzarella-Cheddar cheese. Bake, uncovered, in 350° oven until cheese is melted and bubbly.

This is the most requested meal at our house!

Chicken Enchiladas

Rhonda Clayton

4 boneless chicken breasts
2 cans cream of chicken soup
1 lg. ctn. sour cream
2 cans diced green chilies
1 bunch green onions
2 T. enchilada seasoning
1/4 tsp. salt
1/4 tsp. garlic salt
12 flour tortillas, small
2 c. grated Cheddar cheese

Cook chicken breasts, cool and cube. Set aside. Mix together soup, sour cream, chilies and onions. Set aside. Mix together chicken, enchilada seasoning, salt and garlic salt. Fry.

Fill each tortilla with the cooked meat mixture, 2 to 3 tablespoons sauce mixture and 2 to 3 tablespoons of grated cheese. Roll up and place, seam-side down, in greased 9x13-inch pan. Spread remaining sauce over top. Sprinkle with remaining cheese. Cover and bake at 350° for 30 minutes. Remove cover and bake 5 to 10 minutes more.

Two pounds hamburger (browned) may be used instead of chicken.

Chicken and Cheese Enchiladas

Nancy Kaltenheuser

1 chicken, cut up
1 onion, chopped & divided
1 bay leaf
1 celery stalk, chopped
Salt & pepper, to taste
1 1/2 c. Monterey Jack cheese
1 1/2 c. Cheddar cheese, shredded
Salt & pepper, to taste
1 c. onion, finely chopped
1 clove garlic, finely chopped
1/2 c. oil
1 (4 oz.) can green chilies
1 T. chili powder
1 tsp. salt
1 tsp. cumin
1/8 tsp. pepper
2 c. tomatoes, drained & chopped
1 c. chicken broth
1 c. shredded Cheddar cheese

Place 1 cut-up chicken in large pot. Cover with water. Add 1/2 onion, bay leaf, celery, salt and pepper to taste. Bring to boil. Reduce heat and simmer (covered) until tender (about 1 hour). Cool chicken in broth. After chicken is cool, remove bones and skin. Shred chicken finely with 2 forks or with fingers. Mix shredded chicken, 1/2 medium chopped onion, Monterey Jack cheese, Cheddar cheese, salt and pepper to taste in large bowl.

In another saucepan, cook and stir 1 cup finely-chopped onion and garlic in oil until tender. Add green chilies, chili powder, salt, cumin, pepper, tomatoes and broth. Simmer, uncovered, 1 hour. Mix chicken-cheese mixture with second mixture.

Dip each tortilla into sauce to coat both sides. Spoon about 4 tablespoons of chicken-cheese mixture into each tortilla. Roll up tightly. Place seam-side down on ungreased 9x13x2-inch baking dish. Pour remaining sauce over enchiladas. Sprinkle with cheese. Bake at 350° about 20 minutes, or until heated thoroughly.

Chicken Pot Pie

Ardie Roehr

4 chicken breasts
2 c. thickly-sliced carrots
1 to 2 onions
4 stalks celery, sliced
2 cans cream of chicken soup
1 pkg. crescent rolls
Shredded cheese (opt.)

Cook chicken, carrots, onions and celery together for about 30 minutes. Drain. Take chicken off bone. Cut into pieces. Add vegetables with cream of chicken soup. Put into casserole dish. Place crescent rolls on top and seal seams. Bake at 350° for 30 to 40 minutes. Can sprinkle cheese on top just before serving, if desired.

Tanzanian Chicken and Rice

Eileen Klonglan

3 c. cooked chicken, cut in bite-sized pieces
1 onion, chopped
1/4 c. butter or margarine
1/2 tsp. thyme
2 tsp. garlic, minced
1 1/2 c. uncooked rice
1 1/2 (14 oz.) cans chicken broth or bouillon
1 (28 oz.) can diced tomatoes
1 c. frozen green peas
Salt & pepper, to taste
Cashews, chopped (opt.)

Sauté chicken and onion until lightly browned. Add remaining ingredients. Cover and simmer about 30 minutes, stirring occasionally. Season to taste. Yield: 8 to 10 servings.

Optional: Sprinkle with chopped cashews.

Chicken Casserole

Nancy Kaltenheuser

1 c. rice, uncooked
1 can cream of mushroom soup
1 can chicken broth
1 can milk
1 sm. can mushrooms
1 tsp. salt
2 c. (or more) chicken pieces, cooked
Buttered bread crumbs

Mix ingredients together. Pour in casserole. Cover with buttered crumbs. Bake at 325° for 1 1/2 hours.

Chicken Casserole

Sue Taege

2 c. chicken or turkey, cut up
2 cans cream of mushroom or cream of chicken soup
3/4 c. celery, chopped
1 can sliced water chestnuts
2 c. cooked rice
2 T. lemon juice
1 tsp. salt
1/2 T. mayonnaise
1 (8 oz.) bag crushed potato chips

Combine all ingredients, except potato chips. Place in a 9x9-inch baking dish. Sprinkle potato chips on top. Bake at 350° for 20 to 30 minutes, until mixture is hot. Yield: 6 servings.

Chicken-Broccoli Casserole

Helen Ingvoldstad

1 (6 oz.) pkg. med. noodles
1 (10 oz.) pkg. frozen, chopped broccoli
1/2 c. Velveeta cheese, diced
2 1/2 c. cooked chicken, cut up
1 can cream of mushroom soup
1 can cream of chicken soup
1/2 c. chicken broth
1/2 c. Miracle Whip salad dressing

TOPPING: **Potato chips**

Cook noodles according to directions on package. Pour boiling water over broccoli. Drain immediately. Layer noodles, broccoli, chicken and cheese in a 9x13-inch pan. Mix other ingredients together and pour over ingredients in pan. Top with crushed potato chips. Bake in 350˚ oven for 35 to 40 minutes. Yield: 12 generous servings.

Chicken and Asparagus Pasta

Helen Olson

1/3 c. oil
1 lb. boneless chicken breasts, cut in bite-size pieces
4 garlic cloves, minced
1/2 c. white wine
1 c. heavy cream
4 ripe roma tomatoes, chopped
1 tsp. salt
Pinch of pepper
8 oz. fettuccine noodles, any flavor
1 lb. fresh asparagus, 1/2" slices
1/2 c. grated Parmesan cheese

In oil, sauté chicken and garlic over medium heat for approximately 4 minutes in large skillet. Remove chicken from skillet. Add wine to skillet and cook for about 2 minutes. Add cream and reduce until large bubbles appear. Add chicken, tomatoes, salt and pepper. Continue cooking 2 minutes. Pasta can be cooking at the same time, according to directions on package. During final 3 minutes of cooking pasta, add asparagus to the water. Drain pasta and asparagus. Toss everything together. Add Parmesan cheese. Yield: 6 servings.

If good asparagus is not available, substitute broccoli. My son ate this dish at a friend's home and liked it so much he asked for the recipe. He then asked me to fix it and now it is a family favorite.

Chicken Spaghetti Bake

Naomi Grindeland

1 fryer chicken
2 stalks celery, coarsely chopped
2 carrots, coarsely chopped
1 sm. onion, coarsely chopped
1 heaping tsp. chicken base
Dash of salt
1 lb. spaghetti
1 can cream of chicken soup
1 can cream of celery soup
1 (8 oz.) jar Cheez Whiz
1 c. chicken broth
1 c. milk
2 c. grated Cheddar cheese

Place chicken in stockpot with 4 quarts water. Add celery, carrots, onion, salt and chicken base. Bring to boil and cook until chicken is tender, about 45 minutes. Remove chicken from pot and strain broth. Debone and dice chicken and set aside. In pot with broth, add spaghetti and cook according to directions. Reserve 1 cup chicken broth. Combine soups, Cheez Whiz, chicken broth and milk. Heat until Cheez Whiz is completely melted. Stir well. Add chicken and spaghetti to mixture. Mix well. Put in a greased 9x13-inch pan. Sprinkle cheese on top. Bake at 350° for 30 minutes, or until bubbly.

I use the vegetables in soups later. I also cut up spaghetti too. The recipe didn't say to do this. A tasty dish!

Hot Chicken Salad Casserole

Marie A. Baird

2 c. cooked chicken, diced
2 c. chopped celery
1/2 c. blanched, chopped, salted almonds
1/3 c. chopped green pepper
2 T. chopped pimento
2 T. minced onion
1/2 tsp. salt
2 T. lemon juice
1 c. mayonnaise
2 c. crushed potato chips (I use Lay's baked)
1/3 c. grated Swiss cheese

Blend chicken, celery, almonds, green pepper, pimento, onion, salt, lemon juice and mayonnaise. Put alternate layers of chicken mixture and crushed potato chips into buttered 1 1/2-quart casserole. Top with layer of chips and grated cheese. Bake in moderate 350° oven for 20 to 25 minutes, or until cheese is melted.

Bea's Hot Chicken Salad

Pauline Soderholm

6 c. chopped chicken or turkey
2 c. chopped celery
2 cans cream of chicken soup
4 tsp. minced onion
1 c. almonds or sliced water chestnuts
1 tsp. salt
1/2 tsp. pepper
2 T. lemon juice
1/2 c. mayonnaise
4 hard-cooked eggs, chopped
2 cans chow mein noodles

Combine all ingredients. Spread in rectangular baking dish. Sprinkle 2 cans chow mein noodles over top. Heat 15 minutes at 400˚.

Hot Chicken Salad

Jean Crovesier-Torgeson

2 c. diced chicken
2 c. chopped celery
1 c. slivered almonds
1 sm. can sliced water chestnuts
2 tsp. minced onion
3 T. lemon juice
1/2 tsp. salt
1 c. mayonnaise (just enough to moisten)
Grated cheese

Mix together. Top with grated cheese. Bake 15 minutes at 400˚.
I used a 9-inch square pan. A 7x12-inch pan would also work.

Hot Chicken Salad

Betty Snider

4 c. diced chicken, cooked
2 c. chopped celery
4 hard-cooked eggs, chopped
1/2 c. onion, chopped
2 T. lemon juice
3/4 c. salad dressing
1 tsp. salt
1 can cream of chicken soup
2/3 c. chopped almonds
1 c. grated cheese
1 1/2 c. crushed potato chips

Place in mixing bowl, the chicken, celery, eggs and onion. Stir in lemon juice, salad dressing, salt and soup. Place in a 9x13-inch greased baking dish. Top with almonds, cheese and potato chips. Bake at 350˚ for 40 minutes, or until hot. Yield: 8 to 10 servings.

May be refrigerated overnight and cooked for morning brunch! Will take longer to bake.

Fish/Seafood

Outstanding Orange Roughy

Patti Nervig

1/2 c. margarine
1 1/2 lb. orange roughy fillets
1 tsp. salt
1/2 tsp. onion flakes
1/8 tsp. garlic
1/4 tsp. cayenne pepper
1 tsp. paprika
1 1/2 tsp. parsley flakes

Melt margarine in 9x13-inch baking dish. Coat fillets with margarine on both sides. Sprinkle with salt, onion flakes, garlic, cayenne pepper, paprika and parsley. Bake at 375˚ for 45 minutes. Yield: 4 servings.

Walleye Fish Bake

LaVerna Flemmer

1/3 c. butter
1/2 tsp. salt
1/4 tsp. paprika
1 tsp. Worcestershire sauce
4 walleye fish fillet (or halves)

Mix first 4 ingredients together. Set aside. Place fish (skin-side down) in 9x13-inch glass baking dish. Brush 1/2 of the mixture on top of fish. Bake 15 minutes and turn fish over. Put remaining mixture on top. Bake for 15 minutes more. Bake in 350˚ oven. Yield: 4 servings.

Oven-Fried Whitefish or Bass

Judy Casperson

2 lb. fillets (serves 4)
1/2 c. vegetable oil
1 tsp. salt
2 cloves minced garlic
1 c. Parmesan cheese
1 c. dry bread crumbs
Lemon wedges &/or tartar sauce

Cut fish in equal portions. Marinate in oil, salt and garlic in a shallow glass baking dish for 20 minutes. Preheat oven to 500˚. Line baking sheet with foil. Spray with Pam. Remove fish from marinade. Roll in cheese and bread crumbs. Place on prepared baking sheet. Bake 12 minutes, or until fish flakes. Serve with lemon and tartar sauce. Yield: 4 servings.

Hot Glazed Tuna Steak

Art and Judy Kuhn

2 1/2 T. orange marmalade
1 T. prepared horseradish
1/2 T. Dijon mustard
3/4 lb. fresh tuna steak, in 2 pieces
1 tsp. olive oil
Salt & freshly-ground black pepper

Mix together first 3 ingredients. Set aside. Heat olive oil on medium-high in a nonstick skillet and sear tuna for 2 minutes. Turn. Salt and pepper cooked side, sear second side for 2 minutes. Lower heat to medium and continue to cook for 4 minutes. Remove to warmed, individual dinner plates.

Add marmalade mixture to skillet and sauté 1 minute to melt marmalade, scraping up brown bits in pan. Spoon sauce over tuna. Yield: 2 servings.

Nutritional Information Per Serving: *280 calories, 40 gm protein, 18 gm carbohydrates, 4 gm fat, 237 mg sodium (we omit the salt and it is still delicious).*

Tuna Casserole

Ingrid Place

2 c. elbow macaroni, cooked
1 can tuna, drained
1 can cream of mushroom soup
1 c. milk
2 c. shredded Cheddar cheese
Pepper, to taste
Bread crumbs

In large bowl, combine all ingredients, except bread crumbs. Stir until well mixed. Pour into greased 2-quart casserole dish. Sprinkle bread crumbs over top. Bake at 350˚ for 45 minutes. Yield: 4 to 6 servings.

Chow Mein Casserole

Betty Snider

3 (3 oz.) cans white tuna, chicken or pork
2 cans mushroom soup & 1 can celery soup, mixed with 2/3 c. water & smoothed
1 (5 1/2 oz.) can chow mein noodles
1 1/2 c. celery, chopped
3/4 c. onions, chopped
1/2 c. sliced almonds
6 T. green pepper, chopped
6 T. pimento

TOPPING:
1 (3 oz.) can chow mein noodles

Mix together in casserole dish. Top with a 3-ounce can chow mein noodles for crisp topping. Bake at 350˚ for 30 minutes, or until set. Yield: 8 to 10 servings.

Happy Tuna Casserole

Ed Berger

1 can tuna, drained
2 eggs
1 T. margarine
1 T. chopped green pepper
1 c. milk
Salt, to taste
1 c. crushed potato chips
1 c. crushed cracker crumbs

Combine first 6 ingredients. Mix chips and cracker crumbs together. Alternate layers of the 2 mixtures in buttered casserole.

I use a glass loaf pan. Bake at 350° for about 30 minutes.

Oven-Baked Salmon Fillets

Mary Kappelmann

1 lb. salmon fillet, cut in 2 pieces
2 lemons
Fresh dill or dried dill weed

Place piece of foil large enough to wrap around salmon on a cookie sheet. Spray foil with nonstick spray. Wash lemons and slice each one into 6 slices. For each piece of salmon, put down 3 lemon slices in middle of foil. Sprinkle dried dill weed on salmon or place fresh dill on lemon slices. Put fillets on top of lemon slices, then another layer of dill. Top with remaining lemon slices. Wrap foil securely. Bake 45 minutes at 350°. Yield: 2 servings.

In the summer, we put this same arrangement (without the foil) in a "fish basket" and grill about 10 to 12 minutes on each side.

Foil-Baked Salmon with Lemon and Dill

Judy Casperson

4 (6 oz.) salmon fillets
1/2 tsp. salt
1/8 tsp. pepper
1/4 c. finely-chopped green onion
1/4 c. finely-chopped fresh dill, or 2 T. dried dill weed
8 thin slices lemon
1/4 c. water or chicken broth

Place baking sheet on middle oven rack and preheat to 400°. Tear 2 sheets aluminum foil for each piece of fish. (Wrap double.) Put salmon fillet in center. Sprinkle evenly with salt and pepper. Combine green onion and dill in small cup and sprinkle over fillets. Top with lemon slices. Drizzle each fillet with 1 tablespoon broth or water. Seal each packet well. Bake 10 to 15 minutes (1 inch thick fish, takes 10 minutes). Before serving, open packet to check fish center for doneness. Transfer to plates. Yield: 4 servings.

Maple-Glazed Salmon

Gregory and Sally Barclay

2 tsp. paprika
2 tsp. chili powder
1/2 tsp. ground cumin
1/2 tsp. brown sugar
1 tsp. sea or kosher salt
4 (6 oz.) salmon fillets
Cooking spray
1 tsp. maple syrup

Heat grill to medium. Combine seasonings and brown sugar. Sprinkle fish with salt. Rub with paprika mixture. Place fish on grill rack coated with cooking spray. Grill 7 minutes. Drizzle fish with syrup. Grill 1 minute, or until fish flakes easily when tested with fork. Yield: 4 servings.

Note: Can also be baked in the oven at 450° for 10 to 12 minutes.

Linguine with Smoked Salmon in Cream Sauce

Judy Casperson

1 (8 oz.) pkg. linguine, fettuccine or spaghetti
6 oz. thinly-sliced smoked salmon, or cooked fresh
2 green onions, thinly sliced (1/4 c.)
1 clove garlic, minced
1 T. margarine
1 c. non-fat evaporated milk
1 T. fresh dill, or 1 tsp. dried
1 tsp. finely-shredded lemon peel
1/4 tsp. pepper
2 T. Parmesan cheese
Fresh dill sprigs (opt.)

Cook pasta. Drain. Keep warm. Cut salmon into bite-size strips and set aside. For sauce: In large skillet, cook green onion and garlic in margarine until tender. Add salmon and cook for 1 minute. Stir in milk, dill, lemon peel and pepper. Bring to boiling, reduce heat. Cook at a gentle boil about 5 minutes, until sauce thickens slightly. Remove from heat. Add in Parmesan cheese. Arrange pasta on plates. Spoon sauce over pasta. Garnish with fresh dill. Yield: 4 servings.

Salmon Loaf

Maxine Julius

1 (15 oz.) can red or pink salmon, deboned (reserve juice)
1 c. soda crackers, crushed
2 eggs, beaten
Milk (enough to equal 1 c. when added to reserved juice)

In a bowl, break salmon into pieces. Add crackers, eggs and 1 cup milk-salmon juice. Mix well. Pour into greased casserole dish. Cover and bake at 350° for 1 hour.

Salmon Loaf

Marge Hunziker

1 can salmon
1 c. cottage cheese
1/4 c. milk
1 c. celery, chopped
2 T. onion, grated
1 c. bread or cracker crumbs
2 eggs
2 T. lemon juice
2 T. butter, melted

Mix all together. Put in a 5x9-inch oiled pan. Bake 1 hour at 350˚. Yield: 6 to 8 servings.

Cajun Shrimp and Rice

Sharon Haugen

1 (28 oz.) can tomatoes, cut up
1 (14 oz.) can chicken broth
1 c. chopped onion
1 c. chopped green pepper
1 (6 oz.) pkg. long-grain wild rice mix
1/4 c. water
2 cloves garlic, minced
1/2 tsp. Cajun seasoning
1 lb. deveined, peeled & cooked shrimp
Bottled hot pepper sauce

In a 3 1/2 or 4-quart slow cooker, combine tomatoes, broth, onion, pepper, rice with seasoning packet, water, garlic and Cajun seasoning. Cover. Cook on low setting with all ingredients for 5 to 6 hours or high setting for 3 to 3 1/2 hours. Near the end, put on high setting and stir shrimp into rice mixture. Cover. Cook for 15 additional minutes. Pass hot pepper sauce. Yield: 6 servings.

Spicy Shrimp Rice

Frederica Zuerner

1/2 red onion, chopped
1/2 green pepper, chopped
1 T. olive oil
1 c. rice
1 heaping T. miso
2 c. water
1 tsp. salt
1/2 tsp. ground cumin
1/4 tsp. black pepper
2 lg. tomatoes, coarsely chopped
1 1/2 lb. cooked shrimp
1/3 c. salsa

In large pan over stove, sauté onion and green pepper in oil. Add rice and brown. In a bowl, dissolve miso in 2 cups of water (dissolves better when the water is warm). Add the miso water, salt, cumin, black pepper, tomatoes and shrimp to the onions, green pepper and rice. Stir well. Simmer for 30 to 40 minutes, stirring occasionally, until water is absorbed. Serve with additional salsa on top.

Miso water solution can be exchanged with chicken broth. This is a fun recipe and depending on the season and size of the vegetables and the cook's appetite, the ingredients can easily be changed and still be delicious. Enjoy!

Shrimp Quiche

Donna Elvik

PASTRY:

2 sticks unsalted butter, chilled & cut into T.
2 lg. egg yolks
1 tsp. salt
1/2 c. + 2 T. cold water
3 c. flour

FILLING:

3/4 c. cooked shrimp, chopped
1/4 c. green onion, sliced
4 oz. shredded Swiss cheese
1/2 c. Hellmann's mayonnaise
1/3 c. milk
1/8 tsp. salt
2 eggs
1/4 tsp. dill weed

Place butter, egg yolks, salt and water into food processor and pulse 5 or 6 times. Add flour and pulse a little. Turn out on counter and work into a ball with your hands. Divide into 2 equal parts. Chill 2 hours or freeze. For 1 crust, roll out to large circle and place in 11-inch quiche pan. Place waxed paper over crust and fill with beans to hold shape. Bake at 400° for 12 minutes. Yield: 2 crusts

Filling: Place shrimp, onion and cheese into crust. Beat remaining ingredients and pour over shrimp, onion and cheese.

Bake at 400° for 25 to 30 minutes, or until done when knife inserted in center comes out clean.

Canned tiny shrimp are ideal.

Meatless

Baked Macaroni and Cheese

Paula Litchfield,
Marnette Warth

2 c. uncooked macaroni
1 slice soft bread crumbs
1 (8 oz.) pkg. shredded Velveeta cheese
1 1/2 c. milk
2 eggs, well beaten
1 T. butter
1 tsp. salt
Pepper, to taste

Cook macaroni according to package directions. Combine all ingredients. Pour into greased 7x11-inch casserole. Cover and bake at 375° about 1 hour (stir at 30 minutes and again at 45 minutes). Yield: 6 servings.

Can be made the day before and refrigerated until baked.

Three-Cheese Enchilada

Donna Wagner

1 1/2 c. shredded Monterey Jack cheese
1 1/2 c. shredded Cheddar cheese
3 oz. cream cheese, softened
1 c. Pace picante sauce
1 med. red pepper, diced
1/2 c. green onion, sliced
1 tsp. cumin
8 flour tortillas
Shredded lettuce, to taste
Chopped tomato, to taste

Combine 1 cup Monterey Jack cheese, 1 cup Cheddar cheese, cream cheese, 1/4 cup picante sauce, red pepper, onions and cumin. Mix well. Spoon 1/2 cup cheese mixture onto center of each tortilla. Roll and place, seam-side down, in a 9x13-inch pan. Spoon remaining picante sauce evenly over enchiladas. Top with remaining cheese. Bake in 350° oven about 20 minutes. Top with lettuce and tomato to taste.

Tomato Basil Pizza

Karen Nettleton

1 (10 oz.) pkg. refrigerated pizza crust
2 c. shredded Mozzarella cheese, divided
1 oz. (1/4 c.) Parmesan cheese, grated
2 T. snipped fresh basil leaves, or 2 tsp. dried basil
2/3 c. mayonnaise
1 garlic clove, pressed
4 plum tomatoes, thinly sliced

Roll pizza crust to 12x15-inch. Sprinkle with 1 cup Mozzarella cheese. Set aside. Combine remaining Mozzarella cheese with Parmesan cheese, basil and mayonnaise. Mix well. Add garlic and mix well. Arrange tomatoes in single layer over Mozzarella cheese on crust. Place Mozzarella cheese mixture over tomatoes. Spread to cover evenly. Bake at 375° for 20 to 25 minutes, or until top is golden brown and bubbly.

This is an appetizer (or a main dish) that has everyone asking for the recipe when I take it to a gathering.

That which is loved is always beautiful.
– Norwegian Proverb

Vegetable Lasagna with Homemade Noodles

Norma McNertney

NOODLES:

2 c. water
2 c. flour
Pinch of salt
4 eggs

CHEESE FILLING:

2 pt. cottage cheese
2 eggs
2 T. parsley flakes
1/4 c. fresh grated Parmesan cheese
2 T. sugar
Salt & pepper

2 (8 oz.) cans Hunt's traditional spaghetti sauce
4 c. shredded Mozzarella cheese
Grated Parmesan cheese

Noodles: Beat all 4 ingredients with electric mixer. Heat a 5-to 6-inch lightly-greased frying pan over medium-low heat. Put small quantity of batter in pan. Roll pan to cover bottom with batter. Cook until it looks dry. Flip and cook slightly. Repeat with remaining batter.

Cheese Filling: Mix all ingredients together. Set aside.

To assemble: Spray 9x13-inch pan. Layer noodles, cheese filling, spaghetti sauce, Mozzarella cheese and Parmesan cheese. Bake in 350˚ oven for 45 minutes. Let stand about 15 minutes before serving. Yield: 10 to 12 servings.

I use a small fry pan to cook noodles and I leave them whole when I assemble them. They will overlap just a little, but you could tear off sides to make them fit better.

Sauces/Seasonings

Flank Steak Marinade

Liz Sletten

1/2 c. oil (Crisco or Wesson)
1/4 c. soy sauce
2 T. wine vinegar
3 T. honey
1 tsp. ginger
1 tsp. garlic salt

Put all ingredients in blender and beat. Pour over 2 average-size flank steaks for 24 hours. Turn occasionally. Grill. Slice in narrow strips on bias and serve.

Raisin Sauce

Cheryl Langston

1/2 c. margarine
1/3 c. raisins
1/3 c. currant jelly
1/2 tsp. grated orange zest
1/2 c. orange juice
2 T. brown sugar
1 T. cornstarch
Dash of salt
Dash of allspice

In small saucepan over medium heat, combine water, raisins, currant jelly, orange zest and orange juice. Bring to a boil. In small bowl, combine brown sugar, cornstarch, salt and allspice. Stir into raisin mixture. Continue to cook until sauce is thick and clear. Serve warm with ham. Yield: 1 1/4 cups.

Maple-Mustard Basting Sauce

Pauline Soderholm

1/3 c. cider vinegar
3 cloves garlic, peeled & crushed
2 shallots, peeled & diced
1 tsp. freshly-ground pepper
1 T. smooth Dijon mustard
1 T. coarse mustard
2/3 c. maple syrup
1 c. vegetable oil

Put all the ingredients, except the oil, into a blender. Blend on high. Pour in the oil in a slow stream and process until thick.

This recipe makes 2 cups. It will keep at least 2 weeks when stored in the refrigerator.

I brush this sauce over grilled lamb chops, pork chops, steak, chicken, turkey cuts, shrimp, just about anything barbecued. It also makes a wonderful dressing for bitter greens, grilled chicken salad and smoked trout salad.

A Seasoning Salt

Darlean Moore

1 c. salt
2 T. onion powder
1 T. garlic powder
1 T. celery seed, well ground
2 tsp. paprika
1 tsp. chili powder
1/2 tsp. cayenne pepper
1 tsp. dried parsley flakes, well ground

Mix and store in a tightly-sealed jar. Works in a shaker.

Brunches

Blueberry Pancakes

Sylvia McCormick

2 c. self-rising cornmeal mix
1 tsp. vanilla
3 T. vegetable oil
1 egg
1 1/2 c. milk
2 c. blueberries

Place cornmeal in medium mixing bowl. In a separate bowl, whisk together vanilla, oil, egg and milk. Pour over cornmeal and blend just until moistened. Fold in blueberries. Heat griddle to 375˚. Spray with nonstick cooking spray. Pour 1/3 cup batter onto hot griddle. Cook pancakes until they are puffed and a few bubbles appear on top (about 3 minutes). Turn and cook until both sides are a dark golden brown. Yield: 12 pancakes.

Pancakes

Ingrid Place

1 egg
1 c. milk
1 T. cooking oil
1 1/4 c. flour
2 tsp. baking powder
2 T. sugar
1/2 tsp. salt

In large bowl, with a whisk, stir the egg, milk and oil. In small bowl, mix the flour, baking powder, sugar and salt together. Add the small bowl into the large bowl and stir until blended. Spray griddle with Pam and heat it up. Pour about 1/4 cup batter onto the hot griddle for each pancake. Turn pancakes when bubbles burst and are golden brown. Yield: 8 to 10 pancakes.

Waffles

Ingrid Place

2 eggs
3/4 c. milk
2 T. cooking oil
1 c. flour
1 1/2 tsp. baking powder
1 1/2 tsp. sugar
1/2 tsp. salt

In large bowl with a whisk, stir eggs, milk and oil. In a small bowl, mix the flour, baking powder, sugar and salt together. Add the small bowl into the large bowl and stir until blended. Pour 1 cup batter onto preheated, greased waffle baker. Close until and bake until light goes off, watching for doneness. Yield: approximately 8 servings.

Bread Crumb Pancakes or Waffles

Diane Nelson

3 c. bread crumbs
3 c. milk
1/4 c. butter
4 eggs, lightly beaten
1 c. all-purpose or whole wheat flour
4 tsp. baking powder
1 tsp. salt

Put crumbs in mixing bowl. Heat milk and butter until butter melts. Pour over crumbs and let soak about 5 minutes. Stir in eggs, flour, baking powder and salt until thoroughly moistened. Cook as pancakes or waffles.

Tip for bread crumbs–place bread loaf heels in food processor. Cover and process until crumbed. Place in airtight container. Freeze until needed.

Grandma's Buttermilk Pancakes

Sue Hansen

2 c. sifted flour
1 tsp. baking soda
1/2 tsp. salt
2 T. sugar
2 eggs, slightly beaten
2 c. buttermilk
2 T. butter, melted

Mix dry ingredients together. Add eggs, buttermilk and melted butter, stirring until all is moistened. (Never mind a few lumps.) Bake on hot, lightly-greased griddle heated at 375°. Serve with butter and your favorite syrup. Yield: about 10 medium-size pancakes

Dutch Baby

Liz Sletten

1/3 c. butter
5 lg. or extra-lg. eggs
1 c. milk
1 c. flour
Powdered sugar
Syrup
Fresh lemon wedges

Pat butter in a 12-inch iron skillet and set in 425° oven to melt. While butter is melting, put eggs in a blender. Blend on high for 1 minute. Gradually add milk, then flour (slowly). Blend for 30 seconds. Remove skillet from oven. Add egg mixture and bake until puffy and nicely browned, approximately 20 to 25 minutes. (Don't peek while baking.) Serve immediately with powdered sugar, syrup and fresh lemon wedges.

Other good sauce accompaniments include fresh strawberries or frozen strawberries, brown sugar, sour cream, chunky applesauce (warmed).

Baked Pancake

Helen Olson

1/2 c. flour
1/2 c. milk
2 eggs, lightly beaten
1/4 tsp. salt
Pinch of nutmeg
4 T. butter

Preheat oven to 425°. Beat lightly the flour, milk, salt, eggs and nutmeg. Leave batter a little lumpy. Melt butter in a heavy, ovenproof 10 or 12-inch skillet. Pour in batter. Bake in oven 15 to 20 minutes, or until puffy and golden. Serve immediately with maple syrup, honey, or powdered sugar and lemon juice. Yield: 1 to 2 servings.

Granola Cereal

Alice Fardal

2/3 c. honey
1/3 c. olive oil
4 c. quick oats
1 c. slivered almonds
1 c. flaked coconut
1 c. sunflower seeds
1/3 c. sesame seeds
1/2 c. raisins

Mix honey and olive oil. Mix the rest of ingredients, except raisins. Add to first ingredients. Spread in a greased pan. Bake at 300° for 45 minutes, stirring every 15 minutes. Add raisins. Spread to cool. Yield: 8 cups.

Anita's Baked French Toast

Nancy Kaltenheuser

2 c. brown sugar
1 stick (1/2 c.) butter, melted
1 T. corn syrup
1 c. pecan or walnut pieces
1 loaf French bread
2 c. milk
5 eggs, beaten
1 tsp. vanilla

In a 9x13-inch glass pan, mix together sugar, butter, corn syrup and nuts. Pat down evenly. Slice French bread into 1 1/2-inch-thick pieces on the diagonal. Lay on top of first mixture. Combine milk, eggs and vanilla. Pour over bread. Cover with foil and refrigerate overnight. Next morning, bake at 375° for 45 minutes.

Blueberry French Toast

Nancy Kaltenheuser

12 slices day-old white bread, crusts removed
2 (8 oz.) pkg. cream cheese
1 c. fresh or frozen blueberries
12 eggs
2 c. milk
1/3 c. maple syrup or honey

SAUCE:
1 c. sugar
2 T. cornstarch
1 c. water
1 c. fresh or frozen blueberries
1 T. butter or margarine

Cut bread into 1-inch cubes. Place half in a greased 9x12x2-inch baking dish. Cut cream cheese into 1-inch cubes. Place over bread. Top with blueberries and remaining bread. In large bowl, beat eggs. Add milk and syrup. Mix well. Pour over bread mixture. Cover and chill 8 hours, or overnight. Remove from refrigerator 30 minutes before baking. Cover and bake at 350° for 30 minutes. Uncover. Bake 25 to 30 minutes more or until golden brown and the center is set. Yield: 6 to 8 servings.

Sauce: In a saucepan, combine sugar and cornstarch. Add water. Bring to a boil over medium heat. Boil for 3 minutes, stirring constantly. Stir in blueberries. Reduce heat. Simmer for 8 to 10 minutes, or until berries burst. Stir in butter until melted. Serve over French toast. Yield: 1 3/4 cups sauce.

Caramel Pecan Oven French Toast

Alice Fardal

3 T. butter, melted
1/3 c. brown sugar
3 T. chopped pecans
1 egg, beaten
1/3 c. milk
4 slices bread
Ice cream
Powdered sugar

Combine butter, brown sugar and pecans. Pat in bottom of ungreased 9-inch pan. Combine eggs and milk. Dip bread into this, coating both sides. Place bread over brown sugar mixture in pan. Bake 20 minutes at 400°. Remove from oven and invert pan. Serve warm. Add a scoop of ice cream or sprinkle powdered sugar on top. Yield: 4 servings.

French Toast

Ingrid Place

3 eggs
3/4 c. milk
1 T. sugar
1/8 tsp. ground cinnamon
1/4 tsp. salt
Texas toast bread or reg. bread
Syrup
Butter

In a large bowl, beat eggs with whisk. Add milk, sugar, cinnamon and salt. Use the whisk to beat together until well blended. Dip bread in the egg mixture, coating both sides. On heated, greased griddle, cook bread on both sides until golden brown. Serve with butter and syrup. Yield: approximately 8 servings.

Citrus Toast

Helen Ingvoldstad

1/2 c. butter
1/2 c. sugar
1 T. orange zest (lemon is also good)
1 loaf Pepperidge Farm thin-sliced bread

Mix butter, sugar and zest together. Spread on bread. Cut into desired size (I cut diagonally once per slice). Bake in 250˚ oven for 25 minutes.

Oven-Puffed Spinach Frittata

Marge Iversen

2 T. unsalted butter, softened
10 (1/2" thick) slices French or firm bread
4 lg. eggs
2 c. milk
2 tsp. finely-chopped fresh thyme, or 1/2 tsp. dried thyme
1/2 tsp. salt
1/4 tsp. black pepper
1 lb. fresh spinach, stemmed, washed, torn into bite-size pieces
2 c. (8 oz.) shredded Monterey Jack or Mozzarella cheese

Lightly grease a 9x13-inch shallow baking pan. Lightly butter each slice of bread and cut into 1 inch cubes. Place half of the cubes in pan. In small bowl, whisk together eggs, milk, thyme, salt and pepper. Spread spinach over bread cubes. Top with remaining bread. Press down on the bread firmly. Pour egg mixture over bread. Cover with shredded cheese. Cover and refrigerate overnight. Remove frittata from refrigerator. Let stand at room temperature for 1 hour. Preheat oven to 350˚ Bake, uncovered, for 30 to 40 minutes, or until lightly brown and puffed. Yield: 6 servings.

Sausage and Egg Casserole

Priscilla Strom

8 slices bread, cubed
1 lb. sausage, cooked & drained
2 c. grated Cheddar cheese
4 eggs, beaten slightly
1 1/2 tsp. dry mustard
2 1/2 c. milk
1 can cream of mushroom soup
1/2 c. milk
1/2 tsp. salt
Pepper, to taste

Grease a 9x13-inch pan. Layer first, the bread cubes, then sausage, then cheese. Combine eggs, dry mustard and 2 1/2 cups milk in bowl. Pour over the bread, sausage and cheese in pan. Mix the soup with 1/2 cup milk, and salt and pepper to taste. Spread over top. Marinate overnight. Bake at 300° for 1 1/2 hours.

To make spicier, use hot sausage or mix it half & half with regular sausage and hot sausage.

Hash Brown Omelet

Bonnie Gaarde

8 slices bacon
1 (1 lb.) pkg. hash browns
Green pepper, chopped, to taste
Onions, chopped, to taste
4 eggs
1/4 c. milk
Salt & pepper
1 (12 oz.) pkg. sharp Cheddar cheese, shredded

Fry bacon. Remove from pan and crumble. Leave some bacon drippings in pan. Add hash browns, thawed; chopped green pepper and onions, to taste (optional). Slowly brown. Flip over. Beat eggs, milk, salt and pepper. Pour over top of hash brown. Sprinkle cheese. Add crumbled bacon and cook over low heat until set. May also bake at 325° at this point. Cut and serve. Yield: 6 to 8 servings.

Scrambled Eggs

Terry Adams

3 T. butter
8 eggs
1/2 c. milk
1 tsp. chives, chopped
1/2 tsp. salt
1/4 tsp. dry mustard

Heat butter in a 1-quart casserole dish in the microwave for 1 minute, or until melted. Add remaining ingredients, beating until eggs are scrambled. In microwave, cook covered for 4 1/2 minutes, or until the eggs are just about set. Stir twice during last half of cooking time.

Breakfast Casserole

Nancy Kaltenheuser

12 slices bread, crusts removed
3/4 c. mild grated Cheddar cheese
3/4 c. diced ham
6 eggs
3 c. milk
1 tsp. salt
Dash of pepper
Paprika

Arrange 6 slices of bread in greased 9x13-inch pan. Sprinkle the cheese and ham over the bread. Cover with remaining 6 slices of bread. Beat eggs and milk together. Add salt and pepper. Pour over bread. Sprinkle with paprika over the top for color. Refrigerate overnight. Bake at 350˚ for 1 hour.

Egg-Cheese Brunch

Linda D. Johnson

10 to 12 slices bread, without crust
10 to 12 slices sharp Cheddar cheese
12 eggs
4 c. milk
Ham, diced (opt., see variation below)

Butter 9x13-inch baking dish. Place layer of bread on bottom and top with layer of cheese. Repeat layering, ending with a bread layer on top. Beat eggs and milk together. Pour over bread and cheese layers. Cover tightly and refrigerate overnight. Bring to room temperature. Bake at 350˚ until top is brown and puffy, about 45 minutes. Yield: 10 to 12 servings.

Variation: You can add diced ham on top of each cheese layer.

Breakfast-Egg Casserole

Kendra Gustafson,
Heather Anderson

1 lb. sausage
6 slices cubed bread
2 c. milk
4 eggs
1/4 lb. grated Cheddar cheese
1 tsp. salt
1 tsp. prepared mustard

Brown and drain sausage. Combine all ingredients. Pour into a 9x13-inch pan. Refrigerate for 8 hour, or overnight. Bake at 325˚ for 1 hour. Yield: 9 to 10 servings.

Heather uses 6 eggs.

Mexican-Egg Casserole

Marge Maakestad

6 to 8 slices French bread, crust removed, 1/4" thick
2 c. Cheddar cheese, grated
2 c. Monterey Jack cheese, grated
2 (4 oz.) cans diced green chilies (less if desired)
1 lg. bacon or pork sausage, cooked & crumbled
8 eggs
2 c. milk
2 tsp. salt
Dash oregano
1/2 tsp. pepper
1/4 tsp. garlic powder
1/4 tsp. dry mustard

Butter French bread. Place buttered-side down in 9x13-inch pan. Sprinkle cheeses over bread, then layer chilies, bacon or sausage. Beat together eggs, milk and seasonings. Pour over other ingredients and cover with foil. Bake at 325˚ for 50 minutes. Yield: 8 to 10 servings.

Assemble this the day before so you can just pop in the oven in the morning.

Breakfast Casserole

Cheryl Langston

4 slices buttered bread
1/4 lb. American or Velveeta cheese, finely cubed
4 eggs
2 c. milk
1/8 tsp. dry mustard
1/2 tsp. salt

OPTIONAL:
Diced ham
Onion
Green pepper
Broccoli
Bacon
Mushrooms

Cut crusts off of bread. Cut into 1-inch cubes. Place in bottom of a 9x9-inch pan. Sprinkle with cheese. Add any or all of the optional ingredients. Beat together the eggs, milk, mustard and salt. Pour over top. Cover with foil. Refrigerate overnight. Bake 1 hour at 350˚. Uncover last 10 minutes.

Sausage-Egg Casserole

Marta Burkgren

1 bag hash browns
12 eggs
1 1/2 lb. sausage, browned
1 1/2 c. Cheddar cheese
1/4 c. butter, melted
3/4 c. half & half
1/2 c. Mozzarella cheese

Spray 9x13-inch pan. Place hash browns in bottom of pan. Pour melted butter over hash browns. Beat eggs, half & half, Cheddar cheese and sausage. Pour on hash browns. Bake at 350˚ approximately 50 minutes. Add Mozzarella cheese on top. Bake until melted. Yield: 12 servings.

Sunday Brunch Casserole

Angie Weber

1/2 lb. sliced bacon
1/2 c. chopped onion
1/2 c. chopped green pepper
12 eggs
1 c. milk
1 (16 oz.) pkg. frozen hash brown potatoes, thawed
1 c. (4 oz.) shredded Cheddar cheese
1 tsp. salt
1/2 tsp. pepper
1/4 tsp. dill weed

In a skillet, cook bacon until crisp. Remove with a slotted spoon. Crumble and set aside. In the drippings, sauté onion and green pepper until tender. Remove with a slotted spoon. Beat eggs and milk in a large bowl. Stir in hash browns, cheese, salt, pepper, dill, onion, green pepper and bacon. Transfer to a greased 9x13x2-inch baking dish. Bake, uncovered, at 350° for 35 to 45 minutes, or until a knife inserted near the center comes out clean. Yield: 6 to 8 servings.

Egg and Ham Casserole

Kim Wierson

1 box Brownberry seasoned croutons
2 c. shredded Cheddar cheese
8 eggs, slightly beaten
4 c. milk
Ham cubes
1 tsp. dry mustard
1/4 tsp. onion powder
1/4 tsp. pepper
1 tsp. salt

In bottom of a greased 9x13-inch dish, place the croutons and cheese. Mix the rest of ingredients. Pour over croutons and cheese. Bake at 350° for 50 to 60 minutes.

Sausage Egg Strata

Helene Adams

Bread, cubed, or use seasoned croutons, to cover bottom
1 1/2 lb. Jimmy Dean breakfast sausage
1 c. shredded Swiss cheese & 1 c. sharp Cheddar cheese
8 eggs
1/2 c. mayonnaise
4 c. milk
2 tsp. Worcestershire sauce
2 tsp. dry mustard
Dash of hot sauce
1 tsp. salt
1/4 tsp. pepper
Parsley, sprinkled over top

Line a greased 9x13-inch glass casserole baking dish with bread or croutons just to cover. In skillet, brown sausage. Drain and sprinkle over bread. Sprinkle with cheese. Beat eggs and mayonnaise together. Add milk, Worcestershire sauce, dry mustard, salt, pepper and dash of hot sauce. Pour over above. Sprinkle parsley on top. Cover with tinfoil and refrigerate overnight. Bake, covered, at 325˚ for about 45 minutes. Bake, uncovered, about 10 minutes. Yield: 12 servings.

Middle will seem slightly softer, but will set up fine after taking out. Best if served within a few minutes while it is still "puffy". You have to watch and judge baking time. Might be shorter or longer time, depending on your oven. The top should be puffed and lightly golden, but do not overbake as gets too brown on bottom.

Egg and Sausage Casserole

Kim Wierson

2 1/2 c. croutons
2 c. shredded Cheddar cheese
1 lb. link sausage
4 eggs
2 1/4 c. milk
3/4 tsp. dry mustard
1 can cream of mushroom soup
1/2 c. milk

Night before, spread croutons in bottom of greased 9x13-inch pan. Spread cheese on top. Brown sausage and cut in pieces. Lay on top of cheese. Beat eggs with milk and mustard. Pour over top of meat, cheese and croutons. Refrigerate overnight. When ready to bake, dilute soup with milk. Pour over casserole. Bake at 350˚ for 1 1/4 hours. (You can also add sliced mushrooms and minced onions.)

Brunch Casserole

Joanne Frederiksen

24 deviled egg halves
2 T. butter
6 oz. dried beef
4 T. butter
4 T. flour
2 c. milk
1 c. sharp Cheddar cheese, grated
1/4 c. dry sherry
1 c. Pepperidge Farm dressing mix

Arrange egg halves in single layer in greased 8x12-inch casserole dish. Tear dried beef into small pieces and cook in 2 tablespoons butter until lightly crisp. Sprinkle over the eggs. In saucepan, melt 4 tablespoons butter. Stir in flour and when smooth, add milk. When thickened, add cheese and sherry. Pour over eggs and dried beef. Sprinkle the dry dressing mix generously over top. Bake for 30 minutes at 325˚, until hot and bubbly. Yield: 8 to 10 servings.

Note: This can be made the night before and refrigerated.

Souper Cheese Soufflé

Ingrid Place

1 can cream of mushroom soup
1 c. shredded Cheddar cheese
6 eggs, separated

In a pan on the stove, combine the soup and cheese. Heat slowly until cheese melts. In large bowl, beat egg yolks until thick. Add egg yolks to soup mixture. Stir well. In another large bowl, beat egg whites until stiff. Fold soup mixture into egg whites. Pour into greased 2-quart casserole dish. Bake at 300˚ for 1 hour, or at 400˚ for 30 minutes. Take immediately from oven and serve immediately. Yield: 6 to 8 servings.

Little Smokey Quiche

Florence S. Bunker

8 T. margarine
1 med. onion
1/2 c. flour
1 c. whole milk
6 lg. eggs
1 lb. Swiss cheese, grated
1 (3 oz.) pkg. cream cheese, softened
2 c. cottage cheese, sm. curd
1 tsp. baking powder
1/2 tsp. salt
1 tsp. dill weed
1/4 tsp. pepper
3/4 lb. smokey sausages, diced

Melt margarine in small saucepan. Add onion and cook until soft. Add flour and milk, stirring constantly with a whisk or spoon. Add to beaten eggs, cheese, baking powder, salt, dill and pepper. Fold sliced sausages into mixture. Bake for 45 minutes at 350˚.

Crispy Potato Quiche

Laani Hill,
Sally Barclay

1 (24 oz.) pkg. frozen, shredded hash browns, thawed
1/3 c. melted butter
1 c. shredded hot pepper cheese
1 c. shredded Swiss cheese
1 c. diced, cooked ham
1/2 c. half & half
2 eggs
1/4 tsp. seasoned salt

Press thawed hash browns between paper towels to remove moisture. Press hash browns into greased 10-inch pie plate to form a solid crust. Brush crust with melted butter, making certain to brush top edges. Bake at 425˚ for 25 minutes. Remove from oven. Sprinkle cheese and ham over bottom of crust. Beat eggs with half & half and seasoned salt. Pour over cheeses and ham. Bake uncovered at 350˚ for 30 to 40 minutes, or until inserted knife in center comes out clean. Yield: 6 servings.

A favorite brunch dish! Shredded cheeses may be your choice.

Crustless Quiche

Ingrid Place

2 eggs, beaten
3/4 c. flour
1/2 tsp. salt
1/8 tsp. pepper
Chopped onion, to taste
1 c. milk
1 c. mushrooms, chopped
1 c. shredded Swiss cheese, divide in 1/2
1 c. ham, diced
1 T. diced green pepper

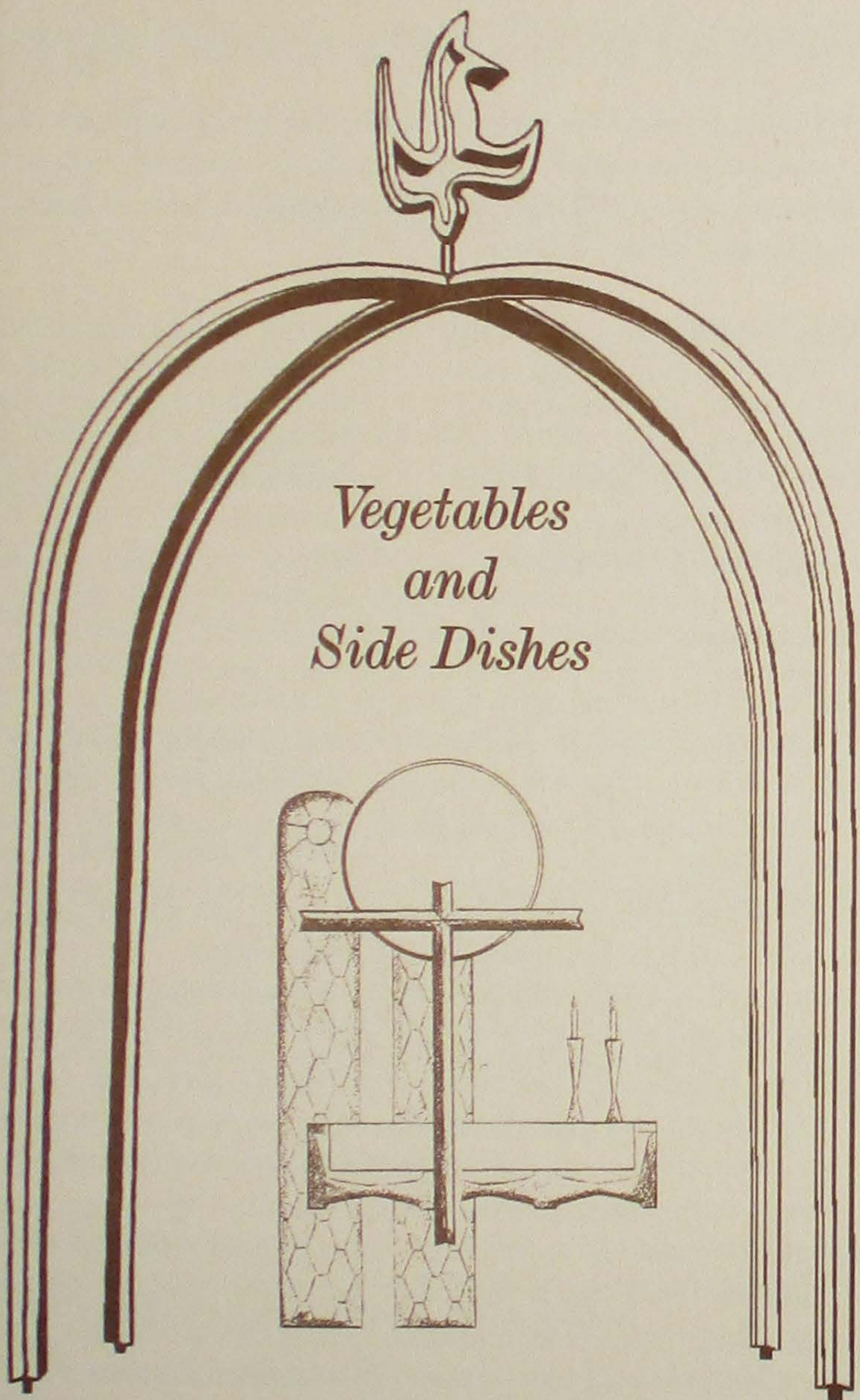
In large bowl, mix all ingredients together, using just 1/2 the cheese. Stir until well mixed. Pour into greased 9-inch pie plate. Bake at 425˚ for 30 minutes. Sprinkle rest of cheese on quiche and bake 2 minutes longer. Yield: 8 servings.

Wild Rice Quiche

Lynn Olson

1(9") unbaked pastry shell, purchased or homemade
1 T. butter
1 c. cooked wild rice
1/3 c. diced baked ham
1 c. Monterey Jack cheese, finely shredded
1/2 c. white onion, minced
3 lg. eggs, well beaten
1 c. whipping cream
1/2 c. half & half

Bake pastry shell in 425˚°oven for 5 minutes. Do not prick shell. While shell is hot, dot with butter. Fill shell with rice, ham, cheese and onion. Beat eggs in mixing bowl with electric mixer. Blend in cream and half & half. Pour over ingredients in pastry shell. Reduce temperature to 350˚. Bake quiche for about 50 minutes, or until firm. Cut in wedges and serve warm.



Vegetables and Side Dishes

Mincemeat
1904

My mother derived this recipe from one used by the camp cook of a railroad construction crew building the first railroad through Wyoming about 1904. This recipe depends on a balance of flavor and texture, do not substitute.

9 C. beef *neck meat* - cooked and ground
6 C. *cider*
12 C. sugar
15 C. *Jonathan* apples, cored, peeled, ground
3 C. *hard suet, ground* (leaf)
3 C. *cane sorghum*
6 C. raisins-muscat, white, currants
3 C. *cider vinegar*
3 lemons whole and ground
3 T. nutmeg
2 T. cinnamon
1 T. ground cloves
1/2 T. pepper
1 T. salt

Use beef cut from the neck, preferable boneless. Simmer it slowly about 4 hours. Then run it thru your food chopper and measure the ground meat. 9 C. will take about 7#. Save the broth for soup another day.

Use *fresh apple cider*, not commercial apple juice. Use *Jonathan apples*. Core, peel and run thru the food chopper, 15 C. takes about a peck. Save the juice and put that in too. Measure the suet after grinding. Use the *hard suet* (leaf) from around the beef kidney. If you have some left put it out for the birds. Use *Apple cider vinegar*, not cider flavored vinegar and *pure cane sorgum* not commercial molasses. Add mostly regular raisins but I add golden, Muscat and currants. The quantity can go over a bit but not too much. Same with the apples. If you are over a bit it won't matter.

This will take a large kettle - really big! Simmer it slowly and be careful because it may stick. I usually bring it to a boil one day and cook for 3 hours the next day. It will yield about 23 pints.

The important ingredietns that cannot be changed are in italics.

Vegetables and Side Dishes

Vegetables

Artichokes and Mushrooms

Joanne Frederiksen

1/4 c. butter
1 sm. onion, finely chopped
16 oz. fresh mushrooms, sliced
2 (15 oz.) cans artichoke hearts, drained
1/2 tsp. salt
2 T. lemon juice
1/4 c. butter
1 c. Italian-style fine bread crumbs

Melt 1/4 cup butter over low heat and sauté onion until soft. Add mushrooms and cook gently for 5 more minutes.

In a greased 1 1/2-quart baking dish, arrange mushroom mixture and artichokes. Sprinkle with salt and lemon juice.

Melt 1/4 cup butter in skillet; add bread crumbs. Cook until light brown, stirring constantly. Sprinkle over the top of the vegetables. Bake at 350˚ for 20 minutes. Yield: 8 servings.

Green Bean Bundles

LaVerna Flemmer

3 cans whole green beans
1 lb. bacon, sliced
1 btl. sweet & spicy French dressing (Wish-Bone)

Drain beans. Cut each bacon slice in half lengthwise.

To Make Bundles: Use 5 or 6 green beans per bundle. Wrap each bundle with bacon strips and lay close together in a 9x13-inch baking pan. Pour the dressing over all of the bundles. Cover with foil and refrigerate overnight. Bake in a 350˚ oven for 45 to 50 minutes. Serve hot.

Very good with ham or turkey dinners.

Swiss Beans

Linda D. Johnson

1 pkg. dry sour cream mix
3/4 c. coarsely-grated Swiss cheese
2 (16 oz.) cans French-style green beans, drained

Heat oven to 350˚. Prepare sour cream sauce according to package directions. Stir in 1/4 cup grated cheese. Fold in beans and pour into 1-quart casserole. Sprinkle with remaining 1/2 cup cheese. Bake for 15 to 20 minutes. Yield: 6 to 8 servings.

Simply Green Beans

Leanna Jacobson

1 lb. green beans, stemmed & washed
1 T. melted butter
3 T. freshly-grated Parmesan cheese
1/4 to 1/2 tsp. lemon pepper
1/4 tsp. garlic powder

Blanch beans in boiling water for 4 minutes. Drain. Cool in ice water. Drain thoroughly. Sauté in butter until tender. Toss beans with the rest of the ingredients. Serve immediately. Yield: 4 servings.

Mushroom-Green Bean Casserole

Pauline Soderholm

1 lb. fresh mushrooms, sliced
1 lg. onion, chopped
1/2 c. butter or margarine
1/4 c. flour
1 c. half & half cream
1 (16 oz.) jar processed cheese sauce
2 tsp. soy sauce
1/2 tsp. pepper
1/8 tsp. hot pepper sauce
1 (8 oz.) can sliced water chestnuts, drained
2 (16 oz.) pkg. frozen French-style green beans, thawed & well drained
Slivered almonds
2 (2.8 oz.) or 1 lg. can French-fried onions

In a skillet, sauté mushrooms and onion in butter. Stir in flour until blended. Gradually stir in cream. Bring to a boil. Cook and stir for 2 minutes. Stir in the cheese sauce, soy sauce, pepper and hot pepper sauce until cheese is melted. Remove from heat; stir in water chestnuts. Place beans in an ungreased 3-quart baking dish (9x13-inch baking dish does nicely). Pour the cheese mixture over the top. Bake, uncovered, at 325° for 25 to 30 minutes. Sprinkle with almonds and French-fried onions the last 10 to 15 minutes. Yield: 14 to 16 servings.

This recipe is more work than the conventional green bean casserole, but is well worth the effort for special occasions! My stepdaughter makes it for our Thanksgiving dinner each year.

Baked Beans

Jodi Furnald

1 med. onion, chopped
1 gal. water
1/2 c. molasses
1/2 c. brown sugar
2 c. ketchup
2 T. prepared mustard
1 1/2 lb. navy beans, picked over, rinsed & soaked overnight

Sauté onion and cook until browned. Add water, molasses, brown sugar, ketcup and mustard; bring to a boil. Drain beans and add to pot. Return to boiling; reduce heat to a slow simmer. Cook for 4 to 5 hours, until beans are soft, adding water as necessary. Season with salt and pepper. Yield: 20 servings.

Broc-Cauli Casserole

Ann Kinsey

1 pkg. frozen broccoli, cooked & drained
1 pkg. frozen cauliflower, cooked & drained
1/2 c. shredded Cheddar cheese
1 can cream of chicken soup
1 1/2 c. sour cream
1 c. cooked, cubed potatoes
1/2 c. chopped onions
1/2 c. cooked celery
1/2 tsp. salt
1/2 tsp. pepper
8 Triscuit crackers

Mix all ingredients together (be sure to break up any large florets). Pour into a greased 2-quart casserole. Top with crushed Triscuits and dot with butter. Bake in a 350˚ oven for 25 minutes. Uncover and bake for an additional 10 minutes. Yield: 6 servings.

Serve with your favorite chicken recipe!

Broccoli-Corn Casserole

Judy Kuhn

1/2 c. margarine
1 (8 oz.) pkg. Chicken in a Biskit crackers, crumbled
1 (10 oz.) pkg. frozen chopped broccoli, thawed & drained
1 (16 oz.) can cream-style corn
1 (10.5 oz.) can shoepeg corn, drained
Salt & pepper, to taste

Heat oven to 350˚. Melt margarine in an 8x8x2-inch baking dish in oven. Stir in cracker crumbs. Remove 1/3 of mixture; set aside.

In a medium bowl, combine remaining ingredients; spoon into casserole over crumbs. Top with reserved crumbs. Bake for about 35 minutes, or until mixture bubbles in center.

Broccoli Casserole

Steve Walsh

2 pkg. frozen, chopped broccoli, slightly thawed
4 oz. croutons (Pepperidge, cheese, or your choice)
2 T. chopped onion
1/2 c. melted butter
2 cans cream of chicken soup

Mix slightly-thawed broccoli, croutons, chopped onion and melted butter. Pour 2 cans of cream of chicken soup over all. Mix thoroughly and pour into greased 2-quart casserole. Bake, covered, at 350˚ for 1 hour. Uncover and bake for 15 minutes longer. Yield: 6 servings.

Cousin Norma sent this recipe to us many years ago.

Broccoli Casserole

Kim Wierson

2 pkg. frozen chopped broccoli
1 can mushroom soup
1 can water chestnuts, sliced
1 c. shredded Cheddar cheese
1 can French-fried onion rings

Cook broccoli as directed on package. Layer all ingredients, ending with onion rings. (Broccoli, mushroom soup, Cheddar cheese, onion rings, and repeat.) Bake at 350° for 45 minutes. Don't put on last layer of onion rings until the last 10 minutes.

Broccoli Casserole

Donna Walker

2 (10 oz.) pkg. chopped broccoli
1 c. mayonnaise
2 eggs, beaten
1 can cream of celery soup
1 sm. onion, grated
1 c. grated Cheddar cheese

Cook broccoli according to package instructions. Drain. Put into a 1 1/2-quart casserole. In a separate bowl, add mayonnaise and egg to the soup. Mix well. Add onion and cheese. Pour over broccoli. Sprinkle with additional cheese or bread crumbs. Bake at 350° for 40 to 50 minutes, or until set. Yield: 6 to 8 servings.

Tasty Brussels Sprouts

Kathy Anderson

1/2 lb. Brussels sprouts
1/2 c. onion, diced
2 cloves garlic, diced
2 T. oil
1/2 to 2/3 c. chicken broth
Dash of salt
1/4 tsp. pepper
1/2 tsp. nutmeg

Trim outer leaves and root-end of the sprouts. Wash well. Cut a 1/4-inch cut in root-end. Parboil in water for about 10 minutes. Rinse in cold water. Slice in half.

In the meantime, sauté onions and garlic in oil until tender. Add halved Brussels sprouts, salt and pepper. Sauté a few minutes. Add chicken broth; cook for about 5 minutes, or until sprouts are tender. Remove to serving dish; sprinkle with nutmeg and toss. Yield: 2 servings.

Braised Cabbage

Tanzanian Ministry Team

1/2 c. red onion, chopped fine
1 tsp. salt
1/4 tsp. crushed red pepper
2 oz. oil or margarine
2 lb. cabbage, chopped
1 c. beef or chicken stock (broth)

In a 3-quart saucepan, sauté the onion, salt and crushed red pepper in the oil until soft, but not browned. Add the cabbage. Sauté lightly until cabbage begins to lose its crispness. Add the stock. Simmer for 5 minutes. Yield: 8 servings.

To make a spicier version, add 1/2 teaspoon curry powder, 1/2 teaspoon garlic powder, 1/4 teaspoon ground ginger and 1/2 teaspoon chili powder with the crushed red pepper. Proceed then as above.

Cheese-Sauced Cabbage

Joanne Frederiksen

1 lg. head green cabbage
4 slices bacon
1/4 c. oleo
1/4 c. flour
1/2 tsp. salt
2 c. milk
1/4 tsp. Tabasco
1 c. sharp Cheddar cheese, shredded

Wash and cut cabbage into 8 equal wedges, discarding the core. Cook the cabbage in a small amount of boiling, salted water until tender, about 10 to 12 minutes. Drain well.

Fry bacon until crisp. Remove from grease and crumble when cool. Discard bacon grease. In a saucepan, melt oleo over low heat. When melted, add flour and salt. Gently cook 1 minute, and then gradually stir in milk and Tabasco. Cook over low heat, stirring constantly, until smooth and thick. Add the cheese and heat until melted.

Arrange hot cabbage wedges on a serving platter (or a bowl) and pour the cheese sauce over the cabbage and sprinkle the crisp bacon crumbs on the top. Yield: 8 servings.

Carrots Au Gratin

Jeanne Stewart

3 c. carrots, cooked & sliced
1 c. cream of celery soup
1 c. shredded cheese
1/4 c. dry bread crumbs
1 T. melted butter

Combine carrots, soup and cheese in a 1 1/2-quart casserole dish. Top with buttered crumbs. Bake at 350˚ for 20 to 25 minutes.

Carrot Casserole

Darlene Schmidt

1 c. mayonnaise
1/4 c. horseradish
1/4 c. onion, grated
Salt, to taste
Pepper, to taste
1/2 c. water
2 lb. carrots
Bread crumbs (opt.)

In a mixing bowl, combine all ingredients, except carrots, and mix thoroughly. Clean and thinly slice carrots; stir into other ingredients. Pour into a greased 2-quart casserole to bake at 350˚ for 30 minutes.

Cauliflower and Carrot Casserole

Jeanne Stewart

5 sliced carrots
1 (10 oz.) pkg. frozen cauliflower
1 sm. onion, chopped
1/2 tsp. salt
1/2 tsp. paprika
2 T. margarine, melted
3/4 c. milk
1/4 lb. grated cheese

Cook carrots 3 to 5 minutes. Layer vegetables in a 2-quart greased casserole. Add salt, paprika and margarine. Pour milk over and sprinkle with cheese. Bake, covered, for 35 minutes at 350˚. Uncover dish and bake 15 minutes longer.

Golden Nugget Cauliflower

Kim Wierson

1 head cauliflower
7 to 8 carrots, sliced
5 T. margarine
4 T. flour
1/2 tsp. salt
3 c. milk
2 c. shredded sharp Cheddar cheese
3/4 c. corn flake crumbs
2 T. margarine, melted

Separate cauliflower. Cook carrots for 5 minutes, and then add cauliflower. Cook until just tender. (Don't overcook.) Place cauliflower and carrots in a 2-quart casserole. Place margarine in a small saucepan; stir in flour and cook over medium heat, gradually stirring in salt and milk. Cook until thickened. Stir in cheese; pour over vegetables. Combine corn flake crumbs with margarine and sprinkle over casserole. Bake at 350˚ for 50 minutes.

Crock-Pot Corn

Kim Wierson

3 (16 oz.) pkg. frozen corn
1 (8 oz.) & 1 (3 oz.) pkg. cream cheese
1/4 c. margarine, cut up
3 T. water
3 T. milk
2 T. sugar
1/4 loaf Velveeta cheese, cut up

Mix all of the above ingredients together. Cook on low in crock-pot for 4 hours. Stir occasionally.

Corny Bake

Diana Skaff

1 stick butter, melted
1 can whole kernel corn, drained
1 can creamed corn
1 c. sour cream
1 (8 3/4 oz.) pkg. corn muffin mix

Melt butter; remove from heat and add remaining ingredients. Mix well and pour into casserole. Bake at 350˚ for 40 to 45 minutes.

Makes a bread-like vegetable dish.

Corn Casserole

Cheryl Kingland

1 can corn, undrained
1 can creamed corn
1 (8 oz.) ctn. sour cream
1 stick margarine, melted
2 eggs, beaten
1 pkg. Jiffy cornbread mix
Salt, to taste
Pepper, to taste

Mix all ingredients together and put into a casserole dish. Bake at 350˚ for 50 to 60 minutes, or until toothpick comes out clean. Should be lightly browned on top.

Note: *Oven temperature with glass casserole dish should be 325˚.*

Corn Casserole

Ruby Wildman,
Opal Hocker

1 stick margarine, melted
1 egg, beaten
1 c. sour cream
1 can creamed corn
1 can whole corn, undrained
1 box Jiffy cornbread mix

Mix the first 3 ingredients together. Add corn and cornbread mix. Blend well and pour into an 8x8-inch casserole dish. Bake in 350˚ oven for 45 minutes. Yield: 8 servings.

Variation: *Opal adds 1 small chopped onion.*

Scalloped Corn

Marianne Berhow

2 cans cream-style corn
2 cans whole kernel corn
1 c. sour cream
1/4 c. chopped onion
2 eggs
1 (8 1/2 oz.) pkg. corn muffin mix

Mix together all ingredients. Put into a greased 2 1/2-quart casserole. Bake, covered, at 350° for 45 to 60 minutes, until it looks set. Yield: 10 to 12 servings.

Scalloped Corn

Jessica Nehls

1 (No. 303) can creamed corn
8 oz. frozen corn
1 egg, slightly beaten
1/2 c. cracker crumbs
A few tablespoons milk
A few dots of butter

Combine creamed corn, frozen corn, egg and cracker crumbs into greased 1-quart casserole dish. Dot with milk and butter. Bake at 350° for about 1 hour.

Corn-Broccoli Bake

Maxine Julius

1 (10 oz.) pkg. frozen, chopped broccoli, thawed
1 can cream-style corn
1/4 c. soda crackers, crushed
1 egg, beaten
1 T. dried minced onion
1/4 tsp. salt

TOPPING:
1/2 c. soda crackers, crushed
2 T. butter, melted

In a bowl, mix the first 6 ingredients well. Place in a greased 1 1/2-quart casserole dish. Sprinkle topping on mixture in dish and bake, uncovered, at 325° for 40 minutes.

Corn-Carrot Casserole

Jane Wierson

2 T. oleo
3 T. flour
1/2 tsp. salt
1/2 c. milk
2 c. diced carrots, cooked
1 T. minced onion
1 (15 oz.) can whole kernel corn, drained
1/3 c. cubed Velveeta cheese
1/2 c. crushed soda crackers

Melt oleo; add flour, salt and milk. Cook until thick. Add carrots, onion, corn and cheese. Put into greased 2-quart casserole dish. Top with crackers and sprinkle with melted oleo over top. Bake in 350˚ oven for 30 minutes. Yield: 8 servings.

Baked Onions

Darlene Schmidt

2 to 3 med. onions, chopped
2 T. margarine
1/2 sleeve crackers, crushed
3 T. butter, melted
1 egg, beaten
2 c. hot milk
Cheddar cheese, grated

In a frying pan, sauté onions in 2 tablespoons margarine over medium heat until partially cooked. Place crackers in a greased 9x13-inch pan and add 3 tablespoons melted butter; toss together. Press out to make crust. Next, add partially-cooked onions. Mix egg and hot milk; pour over egg mixture. Top with cheese. Bake at 350˚ for 30 to 40 minutes.

Pea Casserole Supreme

Janet Gray

1 (16 oz.) pkg. frozen peas
1 can cream of mushroom or cream of chicken soup
American or Velveeta cheese slices
3 slices bread, cut in cubes
1 stick melted butter or margarine

Pour frozen peas into a greased 1 1/2- to 2-quart casserole dish. Mix soups together and spread evenly on top, or combine peas and soup first. Layer cheese slices over top. Add bread cubes to cover top of cheese layer. Drizzle melted butter or margarine over bread cubes. Cover and bake for 1 hour at 350˚.

I use a glass lid on casserole and the bread cubes get golden brown and crusty with no need to worry about burning in the 1 hour time. You can add tuna or canned chicken for a main dish to take to a potluck, too. (Drain cans.)

Hot German Potato Salad

Robert Rust

2 1/2 lb. potatoes (salad potatoes preferred)
1 tsp. salt
6 strips bacon, diced
1 med. onion, chopped fine
1 T. flour
1/8 tsp. pepper
1 tsp. dry mustard
1/3 c. vinegar
2/3 c. water (use water reserved from draining potatoes)
4 tsp. sugar
Salt & pepper, to taste

Cook potatoes in boiling, salted water until just tender (don't overcook). Drain, reserving the water. Peel and slice into 1/8-inch slices. Brown bacon in a large skillet. Remove cooked bacon. Sauté onion in bacon fat until golden. Add flour mixed with pepper and mustard to bacon fat, stirring constantly, to form a roux.

Mix vinegar, potato water and sugar together. Heat to boiling. Add to bacon fat and onion roux, stirring constantly until thickened. Add cooked potatoes and cooked bacon, stirring gently to mix. If sauce is too thick, add a little more of the potato water. Heat to serving temperature. Add salt and pepper to taste. Yield: about 6 servings.

Note: Red or white salad potatoes are preferable to russet potatoes.

Garlic Potatoes

Helene Adams

8 to 10 med. red potatoes, peeled
8 oz. cream cheese, softened
1 c. sour cream
2 to 4 T. milk (opt.)
Fresh chives, to taste (opt.)
Garlic salt, to taste
2 T. butter
Paprika

Heat oven to 350˚. In a saucepan, cook potatoes in water until done. Drain. Cut up potatoes. In a large mixer bowl, beat cream cheese and sour cream at medium speed until blended. Add hot potatoes, gradually beating until light and fluffy (if mixture is too stiff, add a little milk). Add chives and garlic salt. Spoon potatoes into a greased 2-quart casserole. Dot with butter and sprinkle with paprika. Bake for about 1 hour. Yield: 12 servings.

Tips: *Can be made ahead of serving; cover and refrigerate. Bake about 1 1/4 hours. Can be made with lite sour cream and lite cream cheese.*

Million-Dollar Potatoes

Florence S. Bunker

6 med. to lg. baking potatoes
1/2 c. butter
2 c. shredded Cheddar cheese
1 (8 oz.) ctn. sour cream
1/4 c. whole milk
1/2 tsp. salt
1/4 tsp. pepper

Wash potatoes and rub with oil. Bake at 400˚ for 1 hour. Cut in half lengthwise, or cut off top. Scoop out pulp. Mash pulp or use hand mixer. Stir in butter, 1 1/2 cups of cheese, sour cream, milk, salt and pepper. Put back in the halved potato skins. Sprinkle with remaining 1/2 cup cheese. Bake at 350˚ for 30 minutes.

Bleu Cheese Potatoes

Heather Botine

1 (24 oz.) pkg. hash browns, thawed
1 c. sour cream
1 c. blue cheese salad dressing
2 c. grated Cheddar cheese
1/4 c. margarine, melted
1/2 tsp. salt
1/2 tsp. pepper
1 (10 oz.) can cream of chicken soup
1/2 c. chopped onions
2 tsp. chopped parsley

Preheat oven to 350˚. Separate potatoes in a bowl. Add remaining ingredients; mix well. Spread in a 9x13-inch casserole. Bake for 45 to 55 minutes.

Oven-Baked Potato Slices

Ingrid Place

Potatoes, 1 per person
1/4 c. milk
1/2 c. cracker crumbs
1/3 to 1/2 c. margarine

Peel potatoes and slice in 1/2-inch sections. Dip potato slices in milk, and then cracker crumbs. On a large cookie sheet, melt 1/3 to 1/2 cup margarine. Place coated potato slices on cookie sheet. Bake at 350˚ for 1 hour. Turn once while baking. Yield: 2 servings.

Adjust ingredients according to number of people to serve.

Cheesy Mashed Potatoes

Kim Wierson

9 med. potatoes
2 c. shredded Cheddar cheese
1/4 c. margarine
8 oz. sour cream
1 T. chopped green onion
1/2 tsp. salt
1/4 tsp. pepper

Boil potatoes until almost tender. Drain; cool slightly. Peel and shred potatoes with a grater.

Combine potatoes, cheese and margarine. Stir until margarine is melted. Stir in sour cream, onion, salt and pepper. Put into a greased 2-quart casserole. Bake, uncovered, in a 325° oven for 45 to 50 minutes. Yield: 6 to 8 servings.

Note: *Can be made the day before. To heat, bake in a 325° oven, covered, for 1 1/4 hours, stirring twice.*

Spinach and Potato Casserole

Sarah Iversen

1 pkg. frozen chopped spinach
6 lg. potatoes
1/4 c. chopped onions
1/4 tsp. dill
1/4 lb. melted margarine or butter
1 c. sour cream
Salt & pepper, to taste
1/2 c. grated Cheddar cheese

Cook spinach according to package directions. Pat dry and drain well. Cook and mash potatoes, adding spinach, onions, dill, butter, sour cream, salt and pepper to taste. Put in Cheddar cheese. Place in casserole dish and sprinkle with more Cheddar cheese. Bake 20 to 25 minutes, or until heated through at 350°. Yield: 8 to 12 servings.

May be made the day before and refrigerated. Allow more cooking time.

Crock-Pot Potatoes

Eunice Easton

2 lb. frozen hash browns
1 (13 oz.) can evaporated milk
1 (10 oz.) can Cheddar cheese soup
Salt & pepper
1 can French-fried onions

Combine potatoes, soup, milk, 1/2 of onion rings, and salt and pepper to taste. Place in greased crock-pot. Sprinkle remaining onion on top or use for garnish when serving. Cover and cook for 5 to 7 hours on low.

Note: *If using a 2-quart crock, cut recipe in half, but use same cooking time.*

Cassava

Tanzanian Ministry Team

(Foo Foo, Fu Fu)

3 lb. potatoes, sweet, white or yams, any combination

Cook the potatoes in boiling water until tender. Remove skins and mash. Season to taste. Butter may be added, but do not add any liquid. They should be heavy.

Note: *Foo-Foo is pounded cassava or yam. It can be made from any mashed, starchy vegetable and used as an accompaniment to a meat or fish entrée.*

Potatoes and Rutabaga

Jan C. Haugen

4 lb. potatoes, peeled & chunked
1 med. rutabaga, peeled & chunked
1 sm. onion, peeled & chunked
2 T. butter
Milk, to thin
1/2 c. lite sour cream
1 1/2 tsp. horseradish
3 oz. (lite) cream cheese
Salt & pepper, to taste

Cover potatoes, rutabaga and onions with water. Bring to a boil; simmer, covered, for 10 to 15 minutes, until vegetables are fork-tender. Drain. Add butter and a little milk. Mash. Add sour cream, horseradish and cream cheese; stir. Add salt and pepper to taste. Put into a greased 2-quart casserole. Bake at 350˚ for 30 minutes. Yield: 8 servings.

Golden Parmesan Potatoes

Karen Nettleton

6 lg. potatoes
1/4 c. flour
1/4 c. Parmesan cheese
3/4 tsp. salt
Dash of pepper
1/3 c. butter or margarine

Peel potatoes and cut into 1- to 2-inch cubes. Combine flour, Parmesan cheese, salt and pepper in a bag. Moisten potatoes with water and shake a few at a time in the bag, coating the potatoes with cheese mixture. Melt butter or margarine in a 9x13-inch pan. Place potatoes in one layer. Bake at 375˚ for 1 1/2 hours, turning potatoes every 30 minutes.

Warm Mustard Potato Salad

Kim Wierson

2 lb. sm. red potatoes
1 c. mayonnaise
1/4 c. Dijon mustard
1/2 chopped red onion
2 green onions, sliced
2 garlic cloves, minced
1/2 tsp. salt
1/2 tsp. pepper

Place the potatoes in a saucepan and cover with water. Cover and bring to a boil; cook until tender, about 25 minutes. Drain thoroughly and cool slightly. Meanwhile, combine the remaining ingredients. Cut potatoes into chunks; place in a bowl. Add the mustard mixture and toss to coat. Serve warm. Yield: 8 to 10 servings.

Party Potatoes

Diana Skaff

8 to 10 med. potatoes
8 oz. cream cheese
1 c. sour cream
Garlic salt, to taste
Chives, snipped, to taste
2 T. butter, melted
Paprika

Peel potatoes; cook until tender. Drain. Beat softened cream cheese and sour cream until blended. Add hot potatoes gradually and beat until fluffy. Season to taste with garlic salt. Stir in snipped chives. Spoon into oiled 2-quart casserole dish. Brush with melted butter. Sprinkle with paprika. Bake at 350° for 30 minutes. Yield: 8 servings.

Delicious Potatoes

Sharon Smedal

1/2 c. margarine, melted, divided
1 tsp. salt
1/2 tsp. pepper
1/2 c. onion, chopped
1 can cream of chicken soup
1 can Cheddar cheese soup
1/4 c. milk
1 c. sour cream
2 lb. Ore-Ida frozen shredded potatoes
2 c. corn flakes, crushed

In a large bowl, combine 1/4 cup melted margarine, salt, pepper, onion, 2 soups, milk and sour cream; mix well. Add hash browns and mix. Put into greased 9x13-inch glass dish. Put crushed corn flakes over mixture and drizzle 1/4 cup melted margarine over corn flakes. Bake at 350° for 1 to 1 1/2 hours. Yield: 12 to 15 servings.

Cheesy Good Potatoes

Amy Nyren

2 lb. frozen hash browns, thawed
1/2 c. melted butter
1 tsp. salt
1/2 tsp. pepper
2 T. dried minced onion
1 can cream of mushroom soup
1 pt. sour cream
2 c. grated Velveeta cheese
1/4 c. butter (opt.)
2 c. crushed corn flakes (opt.)

Mix the first 8 ingredients together. Place mixture in a greased 9x13-inch pan. Spread 1/4 cup butter and corn flakes over top (optional). Bake for 35 to 40 minutes at 350˚. Yield: 12 to 15 servings.

Sour Cream Baked Potatoes

Wilma Wicks

2 lb. frozen hash browns
2 cans cream of chicken soup
2 c. shredded Cheddar cheese
1 (8 oz.) ctn. sour cream
1 sm. onion, chopped

TOPPING:
1/2 c. melted margarine
2 c. crushed corn flakes

Mix thoroughly, the hash browns, soup, cheese, sour cream and onion. Put into a 9x13-inch pan. Bake in a 350˚ oven for 45 minutes. Meanwhile, mix melted margarine and corn flakes together. Spread corn flakes on top and continue to bake for another 15 minutes.

Hash Brown Casserole

Jodi Furnald,
Marnette Warth

1 (30 oz.) bag frozen, shredded browns
1 (16 oz.) ctn. sour cream
1 can cream of chicken soup
1/2 c. melted butter
1/2 c. chopped onion
2 c. grated Cheddar cheese
Salt & pepper, to taste

Mix all ingredients together; put into a 9x13-inch casserole dish. Bake at 350˚ for 50 to 60 minutes. Yield: 8 to 12 servings.

Hot Potato Dish

Michelle Wall

1 (2 lb.) bag frozen hash browns
1/2 c. melted butter
1/2 c. chopped onion
2 c. grated Cheddar cheese
1/4 tsp. pepper
1 tsp. salt
1 sm. ctn. sour cream
1 can cream of chicken soup
2 c. corn flakes
1/8 c. butter
Other Suggestions: ham chunks, green onions, mushrooms

Mix together butter, onion, cheese, pepper, salt, sour cream and soup, and/or your other suggestions. Add hash browns and mix well. Spray a 9x13-inch pan and add the mixture. Melt butter and add corn flakes in a small bowl. Coat well and sprinkle over the top. Bake in preheated oven at 350˚ for 50 minutes to 1 hour. Yield: 10 or more servings.

I use the O'Dell Southern-style potato chunks. The soup can be cream of anything.

Sweet Potato Balls

LaVerna Flemmer

2 cans sweet potatoes, drained
1 egg
Lg. marshmallows
Corn flakes, crushed
1 c. cream (sweet)
1 c. brown sugar
1 T. flour

Mash sweet potatoes and mix in one egg. Pat potato mixture around large marshmallow to make a ball. Roll in crushed corn flakes. Put balls in greased baking pan. Mix together cream, brown sugar and flour. Pour over potato balls. Bake at 350˚ for 10 to 15 minutes.

These are very good with turkey and ham.

Bourbon Sweet Potatoes

Steve Walsh

4 lb. sweet potatoes or yams
1/2 c. butter or margarine, softened
1/2 c. bourbon
1/3 c. orange juice
1/4 c. firmly-packed light brown sugar
1 tsp. salt
1/2 tsp. apple pie spice
1/3 c. chopped pecans

Scrub potatoes. Cook, covered, in boiling, salted water to cover in a large saucepan, about 35 minutes, or just until tender. Drain, cool slightly and peel. Place potatoes in a large bowl; mash. Add butter, bourbon, orange juice, brown sugar, salt and apple pie spice. Beat until fluffy smooth. Spoon into a buttered 6-cup baking dish. Sprinkle nuts around edge. Bake at 350˚ for 40 minutes, or until lightly browned.

Our family's favorite for many years.

Sweet Potato Casserole

Ruth Harris

1 lg. can sweet potatoes, mashed
1 c. sugar
1 stick margarine
1 c. milk
2 eggs, beaten

TOPPING:
1 c. pecans, chopped
1/2 stick margarine
1/4 tsp. salt
1 c. brown sugar
1/3 c. flour

Mix the first 5 ingredients and put into a 2-quart greased casserole. Mix topping ingredients and sprinkle on the top. Bake at 350˚ for 1 hour.

I reduce the sugar to 1/2 cup in both the casserole mixture and the topping, and it tastes the same.

Baked Yams with Toppings

Donna Elvik

6 med. yams, baked
1 c. chopped mushrooms (or canned)
1/2 c. chopped onions
1 to 2 T. oleo
1/4 c. chopped parsley
6 slices bacon, cooked crisp & crumbled
Salt & pepper, to taste
1/4 c. oleo, melted
1/4 c.+ hot milk

Sauté mushrooms and onions in 1 to 2 tablespoons oleo; stir in parsley, bacon, salt and pepper. Set aside. Score baked yams lengthwise and crosswise; scoop out center, leaving 1/4-inch in shells. Mash yams; add melted oleo and milk. Whip well, adding more milk, if necessary. Spoon yam mixture into shells. Top with mushroom-bacon mixture. Place on baking sheet in 375˚ oven for 15 minutes. Yield: 6 servings.

I sometimes use a casserole dish and eliminate the shells.

Sweet Potato Casserole with Topping

Jeanne Stewart

6 c. hot sweet potatoes, mashed
1/3 c. milk
1/2 c. butter
1 c. granulated sugar
2 eggs
1 T. vanilla
1 c. brown sugar, packed
1/2 c. flour
1/3 c. butter (not melted)

Mix together sweet potatoes, milk, butter, sugar, eggs and vanilla; put into casserole dish. Mix the brown sugar, flour and butter together with a fork and crumble on top of the casserole. Bake, uncovered, at 350˚ for about 25 minutes.

Baked Sauerkraut

Marge Hunziker

1 lb. sausage
1 med. onion
1 lg. can sauerkraut, drained
1 lg. can tomatoes
1 c. brown sugar

Brown sausage and drain. Put into a 2-quart casserole dish. Sauté chopped onion. Add to baking dish. Add sauerkraut, tomatoes and brown sugar. Mix together. Bake for 1 1/2 hours at 350˚. Yield: 6 servings.

Great as leftovers, too.

Spinach Casserole

Vicki Sivesind

2 (10 oz.) pkg. frozen, chopped spinach, thawed & drained
2 c. cottage cheese
1/4 c. butter, cut into pieces
1 1/2 c. Cheddar cheese, cubed
3 eggs, beaten
1/4 c. flour
1 tsp. salt
Bread crumbs (topping)

Combine all ingredients (except bread crumbs) in mixing bowl. Pour into a greased casserole. Top with crumbs. Bake, uncovered, at 350˚ for 35 to 45 minutes, until eggs are set.

Baked Spinach

Tim Gustafson

1/2 c. butter
2 (12 oz.) pkg. frozen spinach, thawed
1 (8 oz.) pkg. cream cheese, softened
1 pkg. Lipton onion soup mix
Bread crumbs

Melt butter in a large frying pan. Add 2 packages of spinach. Break up and stir. Add cream cheese and onion soup mix. Stir well. Place in a casserole dish. Top with bread crumbs and bake at 300˚ for 45 minutes.

Very delicious! Even the kids like it.

Spinach Soufflé or Crustless Spinach Quiche

Steve Walsh

3 eggs, slightly beaten
8 oz. grated Cheddar cheese
1 T. flour
1 (12 oz.) ctn. cottage cheese, drained slightly
1/2 stick melted margarine
1 ctn. frozen, chopped spinach, thawed & drained

Mix all ingredients together. Bake in an uncovered 10-inch glass pie plate, slightly greased. Bake at 325˚ for 1 hour and 15 minutes. Yield: 4 to 6 servings.

This soufflé can be served with cranberry chicken, as a side dish, or it can be served as an entrée. Easy and very good.

Note: *May be prepared the day before serving. Refrigerate and bake as above.*

Baked Squash and Apple

Joanne Frederiksen

2 lb. butternut squash
2 apples, peeled, cored & sliced
1/2 c. brown sugar
1/4 c. cold oleo
1 T. flour
1 tsp. salt
1/4 tsp. cinnamon
1/4 tsp. nutmeg

Pare, seed and cut squash into small slices. Place the squash and apple slices in a 7x11-inch greased baking dish. Blend the rest of the ingredients together until crumbly. Distribute over the squash and apple slices. Bake immediately, or cover and refrigerate until ready to bake later in the day. Bake, uncovered. Bake at 350˚ for 45 minutes, until tender and bubbly. Yield: 6 to 8 servings.

Baked Squash

Paula Litchfield

2 1/2 lb. yellow squash, peeled
1 egg, beaten
1/2 c. soft bread crumbs
1 T. chopped onion
1/4 c. stick butter or margarine
1/8 c. sugar
1/2 tsp. salt
Dash of pepper

Pare and cut squash into large pieces; cook (water will cook away, so watch so it doesn't scorch) about 15 minutes. Drain and mash. Mix with the remaining ingredients and pour into greased 1 1/2-quart casserole. Add additional bread crumbs on top and bake at 350˚ for 30 to 40 minutes, until lightly browned. Yield: 5 servings.

Squash Casserole

Anne Kottman

1 1/2 lb. yellow summer squash
1/2 c. chopped onions
1/2 stick butter
1 tsp. sugar
1/4 c. mayonnaise
1/4 c. chopped green pepper (opt.)
1/2 c. grated cheese
1 egg

TOPPING:
1 c. crushed cracker crumbs
2 T. butter, melted

Cook squash and onion in a small amount of water until soft. Drain well. Add butter, sugar, mayonnaise, green pepper and cheese; mix well. Beat egg and add to squash mixture. Pour into buttered casserole dish and top with buttered crumbs. Bake at 350˚ for 30 to 40 minutes, until set and lightly browned. Yield: 8 servings.

Zucchini-Tomato Bake

Anne Kottman

6 med. zucchini, grated
2 tsp. salt, divided
1 med. onion
1 1/2 T. butter
5 lg. ripe tomatoes, seeded & chopped
2 c. shredded Swiss cheese
1 c. sour cream
1/2 T. paprika
1/2 tsp. freshly-ground pepper
1/2 c. freshly-grated Parmesan cheese

In a colander, sprinkle grated zucchini with 1 teaspoon salt; toss to mix well. Set aside to drain for 30 minutes. Place in a clean towel and wring out excess moisture. Quarter and slice onion. Melt butter in skillet and sauté onions until translucent. In a large bowl, combine zucchini, 1 teaspoon salt and remaining ingredients, except Parmesan. Stir until well mixed. Spoon into a greased 9x13-inch glass baking dish. Sprinkle Parmesan over top. Bake in a preheated 350˚ oven for 45 minutes, or until lightly browned. Yield: 8 to 10 servings.

Note: *Recipe takes lots of time to prepare, but is good way to use summer zucchini and tomatoes. Ingredients may be altered for fewer servings, or doubled for up to 20 servings.*

Zucchini Dish

Darlene Schmidt

1/2 jar bacon bits
2 tomatoes
1 onion
3 T. brown sugar
3 T. flour
2 to 3 zucchini
Mozzarella or Parmesan cheese
Buttered bread crumbs (opt.)

Spray a 9x13-inch pan. Sprinkle bacon bits in bottom of pan. Slice tomatoes, then onions into pan, in layers. Next, mix sugar and flour; sprinkle on pan over layers. Slice zucchini and layer over other ingredients; spread cheese over all. Can also add bread crumbs on top. Bake at 325° for 45 minutes. Yield: 10 to 12 servings.

Note: *Adjust amount of vegetables as needed. May have to increase sugar and flour, if using more.*

Company Vegetable Casserole

Myrna Whigham

2 (15 oz.) can cut green beans, drained
2 (15 oz.) can whole kernel corn, drained
1 can cream of celery soup
1/2 c. sour cream
1/2 c. shredded Cheddar cheese
1/2 c. onion, chopped
1/4 c. melted butter
3/4 c. saltine crumbs
1/4 c. sliced almonds, toasted

In a bowl, combine beans, corn, soup, sour cream, cheese and onion. Pour into ungreased 2-quart baking dish. Combine butter, crumbs and almonds. Sprinkle over vegetables. Bake, uncovered, in 350° oven for 35 to 40 minutes, or until bubbly. Yield: 6 to 8 servings.

Vegetable Hot Dish

Maxine Julius

3/4 c. onion, chopped
1/2 c. celery, chopped
2 c. carrots, sliced
2 c. green beans (frozen, fresh or canned)
3/4 c. green pepper, cut in strips
2 c. tomatoes, diced
1/2 tsp. salt
3 T. Minute Tapioca

Mix all ingredients together and place in a greased, covered casserole dish. Bake at 350° for 70 minutes.

Company Vegetables

Mary Kappelmann

2 (10 oz.) pkg. frozen broccoli cuts
1 c. shredded Cheddar cheese
1 can cream of mushroom soup
2/3 c. (small can) evaporated milk
1 (3 1/2 oz.) can French-fried onion rings

Cook broccoli cuts only 4 minutes and drain. Put into greased/sprayed 2-quart baking dish. Sprinkle cheese over broccoli. Combine soup and milk; pour over cheese. Bake at 350˚ for 40 minutes. Top with French-fried onion rings and bake for 5 to 10 minutes more. Yield: 6 to 8 servings.

Vegetable Casserole

Eunice Easton

1 pkg. frozen cauliflower
1 pkg. frozen asparagus
1 pkg. frozen broccoli
1 can mushroom soup
1 sm. jar Cheez Whiz
Almonds or crackers

Cook vegetables. Drain. Mix soup and cheese. Cover with garnish. Bake at 250˚ for 30 minutes.

Roasted Vegetables

Laura Miller

1 sm. zucchini, cut in 1" pieces
1 green pepper, cut in 1" strips
1 red pepper, cut in 1" strips
1 onion, cut in 1" wedges
16 sm. mushrooms
3 T. olive oil
2 T. balsamic vinegar
2 cloves garlic, crushed
1 tsp. dried rosemary leaves, crushed
1/4 tsp. black pepper

Heat oven to 425˚. Lightly spray a 10x15-inch jellyroll pan with cooking spray. Place the vegetables in a single layer in pan. Drizzle oil on vegetables, so they are lightly coated. In a bowl, combine the vinegar, garlic, rosemary leaves and black pepper. Sprinkle over the vegetables. Roast, uncovered, in the oven for 30 to 35 minutes, stirring once. Serve hot.

A great fall dish!

Vegetable Supreme

Leanna Jacobson

1 (10 oz.) box frozen, chopped broccoli
1 (10 oz.) box frozen cauliflower
1 (10 oz.) box frozen Brussels sprouts
3 c. herb-seasoned croutons
1 can cream of mushroom soup
1 c. shredded Cheddar cheese

Cook vegetables as directed. Drain. Reserving 1 cup croutons, combine all ingredients. Place in greased 1 1/2-quart casserole. Bake, uncovered, at 350˚ for 20 minutes. Top with remaining croutons. Bake for 10 minutes. Yield: 6 servings.

Vegetable Kelly

Naomi Grindeland

2 c. frozen green beans
1 1/2 c. sliced onions
2 c. chopped celery
1 1/2 c. chopped carrots
2 c. diced, canned tomatoes
3 T. Minute Tapioca
1/2 tsp. pepper
2 tsp. salt
1 tsp. sugar
3 T. butter, melted

Grease a 2-quart casserole. Mix all ingredients and put into casserole. Bake at 350˚ for 2 hours, covered.

A friend of ours said it was for kids who don't like to eat their vegetables. I'm not sure everyone in my family likes this dish, but I like this combination.

Side Dishes

Calico Beans

Nancy Kaltenheuser

1/2 lb. bacon
1/2 lb. hamburger
1/2 c. chopped onion
1/2 c. catsup
1 tsp. salt
1 tsp. dry mustard
2 T. vinegar
1/3 c. brown sugar
1 can pork & beans
1 can kidney beans, drained
1 can butter beans, drained

Brown bacon and hamburger in saucepan. Drain off fat. Add onion and simmer. Add catsup, salt, mustard, vinegar and brown sugar; mix. Add beans and mix well. Pour into ovenproof pan and bake for 45 minutes at 350˚.

Broccoli-Rice

Marlys Hartman

2 T. salad oil
1/2 c. chopped onion
1/2 c. chopped celery
2 pkg. (or 1 lg. bag) frozen chopped broccoli
1 can cream of chicken soup
1 can cream of celery soup
3/4 soup can of milk
1 c. water
1 sm. jar plain Cheez Whiz
1 c. instant rice
1/2 tsp. salt

Sauté onion and celery in oil. Add thawed broccoli. Cover; steam for 10 minutes. Add other ingredients; bring to a boil. Put into buttered casserole dish. Bake at 325˚ for 20 to 30 minutes.

Broccoli-Rice

Eunice Easton

2 pkg. frozen broccoli, chopped
1 (8 oz.) jar Cheez Whiz
1 can cream of chicken soup
1 1/2 to 2 c. rice, cooked
Buttered bread crumbs

Mix the first 4 ingredients together. Sprinkle crumbs on top. Bake at 350˚ for 40 minutes.

Broccoli and Rice Casserole

Nancy Kaltenheuser

1/2 c. butter or margarine
1 (10 oz.) pkg. frozen broccoli, thawed
1/2 c. Cheez Whiz
1 can cream of mushroom soup
1/8 c. water
1/2 c. milk
1 c. uncooked Minute Rice

Mix all together. Bake in a greased casserole at 350˚ for 45 minutes.

Broccoli-Rice Casserole

Gayla Moore

1 (10 oz.) pkg. frozen, chopped broccoli
1 sm. jar Cheez Whiz
1 sm. can cream of mushroom soup
1 c. Minute Rice, uncooked

Mix all ingredients together and bake at 350˚ for 45 minutes. Yield: 4 servings.

Herbed Spinach-Rice Bake

Sharon Haugen

1 (10 oz.) pkg. frozen spinach, cooked & drained
1 c. cooked rice
1 c. shredded sharp Cheddar cheese
2 eggs, slightly beaten
2 T. butter
1/3 c. milk
2 T. chopped onion
1/2 T. Worcestershire sauce
1/2 tsp. salt
1/4 tsp. rosemary

Combine all ingredients and pour into a 7x11-inch casserole. Bake at 350˚ until knife comes out clean, approximately 20 to 25 minutes. Yield: 8 servings.

Baked Rice

Marianne Berhow

1 med. onion, diced
4 T. margarine
1 beef bouillon cube
1 can consommé
1 can water
1 c. raw rice
1 sm. can mushrooms
1 bay leaf
1 T. parsley flakes, or fresh salt & pepper, to taste
1 to 2 dashes Worcestershire sauce

Sauté onion in margarine. Crumble bouillon cube and add to onions, stirring well. Add consommé, water, rice and the rest of the ingredients. Pour into casserole. Cover and bake for 1 hour at 350˚. Yield: 8 servings.

To make this casserole a one-dish meal, tuna, diced chicken or ham may be added before baking. Celery may be added just before putting in the oven.

Yellow Coconut Rice

Tanzanian Ministry Team

2 c. coconut milk (see below)
3 c. milk
2 c. white rice
1 tsp. salt
1/2 tsp. ground turmeric
1/4 tsp. ground cinnamon
1/4 tsp. ground cloves
1/4 tsp. ground cardamom (opt.)
2 T. butter

In a 2-quart saucepan, combine coconut milk and milk. Bring to boiling. Add the rice and all of the spices. Stir. Cover and simmer until rice is tender and liquid is absorbed, about 20 minutes. Add 2 tablespoons butter. Serve with chicken or fish. Yield: 8 servings.

To Prepare Coconut Milk: Place 2 cups shredded or grated coconut in a sieve lined with cheesecloth. Place over a bowl. Pour 1 cup boiling water over coconut. When cool enough, squeeze the coconut dry. Pour another cup of boiling water over the coconut. Cool and squeeze dry. Repeat.

This is rich and very delicious! You may add 1/2 cup grated coconut to the dish to give it a stronger coconut flavor.

Wild Rice Casserole

Barb Koester

1 (6 oz.) box long-grain & wild rice
1/2 c. margarine, melted
1 (10 1/2 oz.) can beef broth
1 (10 1/2 oz.) can French onion soup
8 oz. sliced water chestnuts, drained
8 oz. sliced mushrooms, drained

Mix all ingredients; place in a 2-quart baking dish. Bake, uncovered, in 350° oven for 1 hour.

Very good served with beef.

Corn Cakes

Karla Hocker

1 box Jiffy cornbread, prepared & cooled
1 c. soft bread crumbs (2 to 3 slices)
2 T. butter
2 med. onions, chopped
2 c. corn, drained
2 (4 oz.) cans green chilies, drained
3 T. dried cilantro
2 tsp. pepper
1 tsp. garlic salt
1/4 to 1/2 tsp. cayenne pepper, to taste
3 eggs, lightly beaten
1 c. mayonnaise
2 T. canola oil

In a large mixing bowl, add the crumbled, baked and cooled cornbread and the bread crumbs. Set aside. Melt butter in a large nonstick skillet over medium-high heat; add onion and sauté for 5 minutes, until tender. Add corn and sauté for about 2 minutes to combine. Remove from heat and add to bread crumbs, along with the chilies, cilantro, pepper, garlic salt, cayenne, eggs and mayonnaise. Mix well. Shape into 3-inch patties. In a large nonstick skillet, heat canola oil. Add patties. Cook 2 to 3 minutes per side, until golden brown. Repeat until all are cooked. Yield: about 20 corn cakes.

Macaroni-Corn-Cheese Casserole

Linda Sornsen, Karen Nettleton, Jean Lem

1 c. uncooked macaroni
1 c. Velveeta cheese, cubed
1 stick melted butter
1 can cream corn
1 can whole corn, undrained

Mix all ingredients together and put into baking dish. Bake in 350° oven for 50 to 60 minutes, covered. Take lid or foil off and continue to bake for 5 to 10 minutes, until bubbly and browned on top.

Variations: *Karen omits the Velveeta cheese. Jean adds a small amount of grated onion, and salt and pepper to taste.*

Veggie Tortellini

Judy Casperson

1 (9 oz.) pkg. fresh or frozen meat- or cheese-filled tortellini
2 T. margarine + 2 T. olive oil
1 med. zucchini, finely chopped
2 stalks celery, finely chopped
1/2 onion, finely chopped
6 lg. mushrooms, finely chopped
1/2 green pepper, finely chopped
1 red pepper, finely chopped
1 clove garlic, minced
2 T. pine nuts (can use walnuts)
Salt & pepper, to taste
Fresh grated Parmesan cheese

Boil tortellini according to package directions (10 minutes after reaches boiling point). Melt margarine and oil in a large pan on medium heat. Add chopped vegetables and cook for 5 minutes. Add pine nuts, salt and pepper. Cook 5 minutes more. Add drained pasta and mix. Serve in bowls. Sprinkle with Parmesan. Yield: 3 to 4 servings.

Ina's Noodles

Jean Bonnicksen

1 c. flour
1 egg, beaten
1/2 tsp. salt
2 T. milk
Scant 1/4 tsp. baking powder

Mix flour, egg, salt and milk thoroughly. Let rest a bit. Roll out thin on a floured board. Cut into thin strips. Cook in hot broth until tender.

I roll the thin noodle into a roll and slice in thin strips.

Hungarian Noodle Bake

Sharon Haugen

3 c. fine noodles
1 clove garlic, minced
1/4 c. finely-chopped onion
1 T. butter or margarine
1 1/2 c. cream-style cottage cheese
1 c. dairy sour cream
1 tsp. Worcestershire sauce
Dash of bottled hot pepper sauce
2 tsp. poppy seed
1/2 tsp. salt
Dash of pepper
Parmesan cheese, freshly grated

Cook noodles in boiling salted water until tender; drain. Cook onion and garlic in butter until tender, but not browned. Combine noodles and onion mixture with remaining ingredients. Bake in a greased glass 7x11-inch baking dish at 350˚ for 25 minutes. Serve with freshly-grated Parmesan cheese. Yield: 6 servings.

Spaetzle

Cindy Wahl

2 c. flour
1/2 tsp. baking powder
1/4 tsp. salt
1 egg
Milk, enough for right consistency
Butter, browned

Mix together flour, baking powder, salt, egg and milk. Place on board and cut small slivers into salted boiling water. Let come to a boil. Stir and let come to a boil again. Drain. Mix in browned butter.

Serve with applesauce.

Very Good Dumplings

Delores Oliver

1 egg, beaten slightly
6 T. cold water
1 T. melted shortening
1/2 tsp. salt
3 tsp. baking powder
1 c. flour
1 T. parsley flakes (opt.)

Stir all ingredients together until thick and smooth. Drop into boiling broth. Cook for 10 minutes. This dumpling can be cooked without a cover and does not need to be turned. Also, if any leftover, they can be reheated and will still be as light as a feather. Yield: 9 dumplings.

Cooked dumplings can be added to a stew. This is an old tried-and-true recipe of my mother's, and very good.

Sausage Stuffing

Marlys Hartman

1/2 lb. pork sausage
1/4 lb. butter
1 (14 oz.) pkg. Brownberry stuffing
Seasonings: celery flakes, sage, minced onion, poultry seasoning
2 cans chicken broth

Brown sausage in skillet, chopping as it cooks. Stir in butter until melted. Mix together in a large bowl, the stuffing and seasonings to taste; add chicken broth. Add sausage-butter mixture; mix well. Stuff into turkey or bake in greased casserole dish at 325° for 45 minutes.

My Aunt, Norma (Bolk) loved dressing. She was always in the dressing, choosing it to snack on, on holiday afternoons.

Holiday Dressing

Marie Anderson Baird

1 (14 oz.) pkg. herb cubed dressing, or 1 (1 lb.) loaf day-old white bread
Sage, to taste
Salt & pepper, to taste
Giblets & neck of turkey
1 med. yellow onion, chopped
1 carrot & rib of celery, cut into chunks
1 stick butter or margarine
1 egg, beaten
1 lg. carrot, grated
2 ribs celery, finely chopped
1 sm. onion, chopped

Day Before: If white bread is used, cube and place in a 9x13-inch pan; add sage, salt and pepper. Leave uncovered overnight.

Early in Day: Cook giblets and neck with onion, carrot and celery in enough water to cover. Cook at a slow boil until tender; strain broth and set aside 2 cups to cool. Separate giblets and neck from cooked vegetables. Press vegetables through a sieve and return to the 2 cups of broth. Cut giblets into small pieces and remove meat from neck, and return to broth. Reheat broth, adding butter. Cool slightly. Add egg and mix. Drizzle over bread cubes or cubed herb dressing mix. Add grated raw carrot, finely-chopped celery and small chopped onion. Mix gently.

Lightly salt both body cavities. First, stuff neck front after placing the heel of the loaf of bread next to the skin. Fold flap and heel over stuffing and turn bird over to stuff rear. Stuff large cavity. I don't secure either end for baking.

Note: *This is enough for a 14- to 16-pound bird. If you double the recipe, a casserole of dressing rarely goes uneaten!*

Scalloped Pineapple

Sarah Storby

1 c. sugar
4 T. oleo or butter
2 eggs, beaten
1/8 c. milk
1 (10 oz.) can pineapple, crushed, or tidbits & juice
2 c. bread cubes (4 slices)

Cream sugar and shortening. Add beaten eggs and milk. Add pineapple and juice. Add bread cubes last. Bake in a small casserole at 325˚ for 45 minutes. Yield: 6 servings.

Garlic Cheese Grits

Anne Kottman

1 c. grits (Quick Grits)
4 c. water
1 tsp. salt
1/2 c. butter
1 pkg. garlic cheese (may use container of Boursin or Alouette garlic & herbs spreadable cheese)
1/2 lb. sharp Cheddar cheese
1/2 c. milk
2 eggs
1 T. Worcestershire sauce

Cook grits in boiling, salted water. Stir occasionally, until done—will be thickened. Add butter and garlic cheese to hot grits. Add grated Cheddar. Beat eggs and add milk. Combine egg mixture and grits mixture. Add Worcestershire sauce. Pour into a 2-quart casserole, which has been buttered. Bake in preheated 350˚ oven for 45 minutes, uncovered.

Follow cooking directions on grits box, but let cook until grits are softened. Serve for brunch or as accompaniment to ham.

Ugali

Tanzanian Ministry Team

1 qt. water or chicken broth
1 tsp. salt
1 c. fine white cornmeal

In a 2-quart saucepan, boil rapidly 1 quart water or chicken broth. Add 1 teaspoon salt. Swirl the cornmeal into the boiling water and cook until it is a thick, heavy mush.

One of the foods most frequently used in both East and West Africa is a mush or gruel made by pounding fresh corn and squeezing out the cornstarch. It is cooked in boiling water to a gruel consistency and used as a breakfast cereal. It is called Uji or Ogi in West Africa. When it is cooked to a thicker consistency, so that it can be easily rolled into a ball, it is called Ugali. Here in the USA, you can use cornmeal grits or buckwheat grits. Africans in our country use any fine white cereal, such as farina or Cream of Wheat. In Swahili, any thick mush is called Ugali. Often ground nuts (peanuts) are added.

Hush Puppies

Cheryl Langston

2 c. yellow cornmeal
3 T. flour
1 T. sugar
1 tsp. baking powder
3/4 tsp. baking soda
1 tsp. salt
1/2 c. finely-chopped onion
1 1/4 c. buttermilk
1 egg, well beaten

Mix dry ingredients; add buttermilk, egg and onion. Mix until well blended. Heat oil for deep-frying. Drop batter by teaspoonful (maybe tablespoon) into oil and fry 3 to 4 minutes, or until well browned. Turn with tongs as they rise to the surface. Drain on absorbent paper. Serve hot. Yield: approximately 1 1/2 dozen hush puppies.

These morsels, according to southern colonial folklore, were made at fish fries and on hunting trips to feed the hungry, howling hounds to quiet them—hence, "hush puppies".

Tanzanian Kachumbali—Vegetable Relish

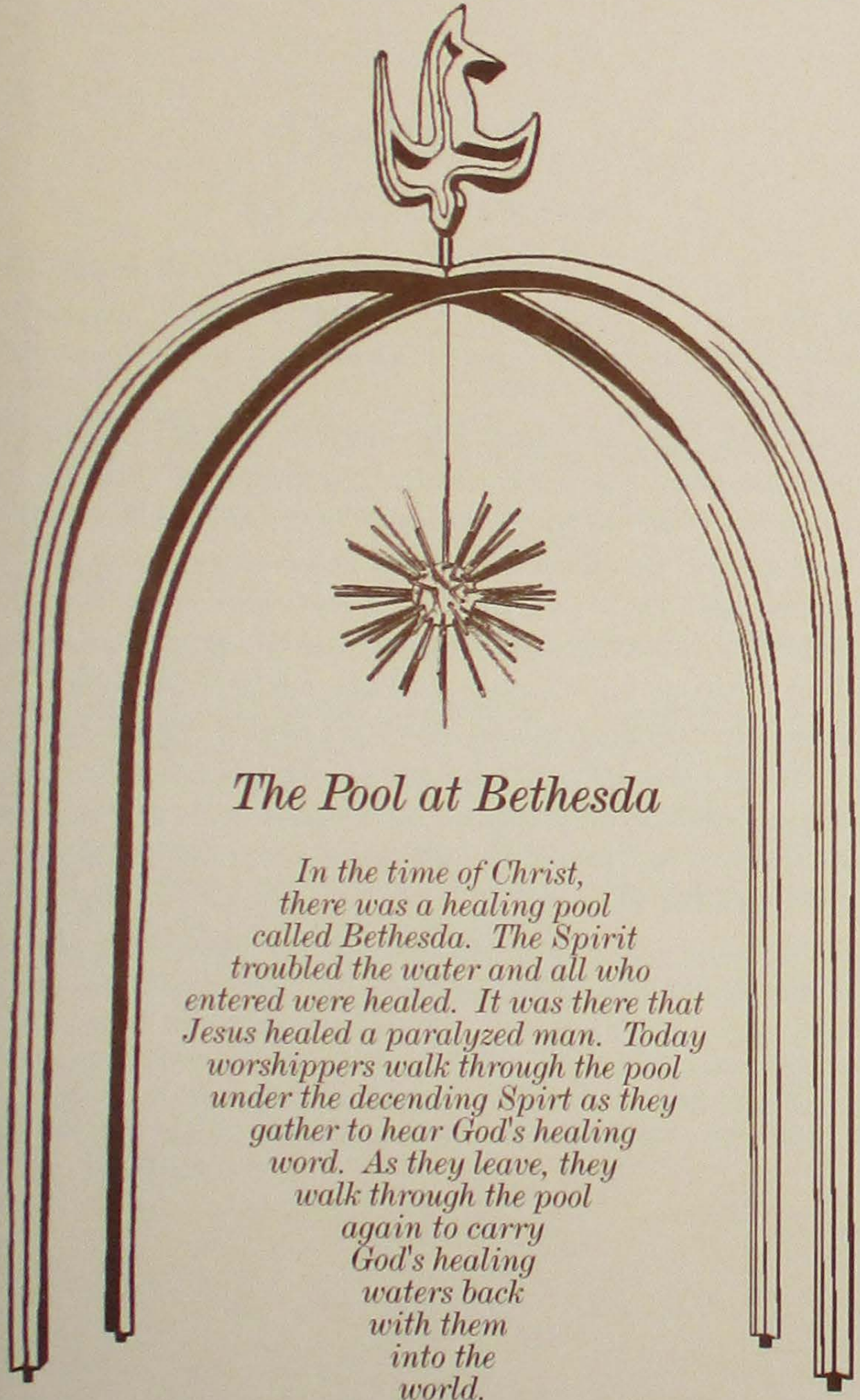
Eileen Klonglan

Fresh tomatoes
Green peppers
Cucumbers, peeled
Onion
Carrots

Finely chop and mix. No dressing needed. Vary the amounts of vegetables to suit your taste.

Notes & Recipes

Desserts



The Pool at Bethesda

In the time of Christ,
there was a healing pool
called Bethesda. The Spirit
troubled the water and all who
entered were healed. It was there that
Jesus healed a paralyzed man. Today
worshippers walk through the pool
under the decending Spirt as they
gather to hear God's healing
word. As they leave, they
walk through the pool
again to carry
God's healing
waters back
with them
into the
world.

From Everyday Cookbook and Family Compendium 1892

Lady White Cake

Beat the whites of eight eggs to a high froth, add gradually a pound of white sugar finely ground, beat quarter of a pound of butter to a cream, add a teacup of sweet milk with a small teaspoonful of powder of volatile salts or saleratus dissolved in it; put the eggs to butter and milk, add as much sifted wheat flour as will make a thick as pound cake mixture, and a teaspoon of orange-flower water or lemon extract, then add a quarter of a pound of shelled almonds, blanched and beaten to a paste with a little white of egg; beat the whole together until light and white; line a square tin pan with buttered paper, put in the mixture an inch deep and bake half an hour in a quick oven. When done take it from pan; when cold take the paper off, turn it upside down on bottom of pan and ice the side which was down; when icing is nearly hard, mark it in slices the width of a finger and two inches and a half long.

Desserts

Desserts

Chocolate Almond Bavarian Cream Torte

Matt Franco

1 devils food cake mix, prepared as directed
1 (3.9 oz.) pkg. Jello pie filling, chocolate
1 3/4 c. milk
1 (16 oz.) ctn. buttercream frosting, vanilla
1/2 tsp. almond extract
1 (16 oz.) ctn. buttercream frosting, chocolate
2 oz. almonds, sliced, toasted
2 oz. Oreo cookie crumbs
1/2 pt. whipping cream
1/4 c. powdered sugar
1 tsp. vanilla

Bake cake in 2 round 8-inch pans according to directions. When cooled, split each layer horizontally.

Make Jello chocolate pie filling according to directions on package, except use 1 3/4 cups milk instead of 2 cups. Refrigerate until cool (you will use only 1/2 of this mixture). Add 1/2 teaspoon almond extract to vanilla frosting and frost between layers (do not frost the top). Frost side of torte with chocolate frosting. Place almonds in a 400˚ oven until lightly toasted. When cool, press almonds into frosting on side of torte (top half only). Press Oreo cookie crumbs into frosting on bottom half.

Beat whipping cream, 1/4 cup powdered sugar and 1 teaspoon vanilla until stiff. Stir cooled pie filling, and then fold half of the pie filling into whipped cream very carefully—do not overmix—cream should have a marbled effect. Reserve 1/3 of cream. Place 2/3 of cream on top of torte. Do not spread, as this will obliterate the marble effect. Use remaining 1/3 of cream to decorate edge of torte using a pastry bag with a large star tube. Yield: 12 to 16 servings.

Chocolate Good Stuff

Delores Oliver

1 c. flour
1/2 c. butter (oleo)
1 c. chopped pecans
8 oz. cream cheese
1/2 to 1 c. powdered sugar
16 oz. Cool Whip
2 pkg. instant sugar-free chocolate pudding
3 1/2 c. milk

Mix together flour, oleo and nuts. Line a 9x13-inch pan with above mixture. Bake at 350° for 10 minutes, or until lightly browned. Cool.

Mix together cream cheese, powdered sugar and 1/2 of the Cool Whip. Spread over crust. Mix instant pudding and milk together. Spread over cream cheese layer. Top with remaining Cool Whip and sprinkle with nuts. Refrigerate. Yield: 15 servings, depending on size cut.

Note: *Can use regular or sugar-free pudding.*

Death-by-Chocolate

Kathy Gundlach

1 box brownie mix (+ ingredients to make)
1 (5 oz.) pkg. Jello instant chocolate pudding mix
2 1/4 c. milk (for pudding)
4 oz. cream cheese
1/2 c. powdered sugar, packed
1 (12 oz.) ctn. Cool Whip
6 Skor or Heath bars, crushed

Brownies: Bake according to directions and cool completely.

Pudding: Prepare as directed, but using only 2 1/4 cups milk.

Cream the cream cheese and powdered sugar together; fold in the Cool Whip. In a trifle dish, crumble 1/3 of the brownies in the bottom. Cover with 1/3 of the pudding, followed by 1/3 of the Cool Whip mixture and 1/3 of the crushed Heath or Skor bars. Repeat layers and refrigerate.

Chocolate Chip Mint Dessert

Kim Wierson

BOTTOM LAYER:
10 oz. crushed Oreo cookies
1/4 c. melted butter

SECOND LAYER:
4 oz. German sweet chocolate
1/2 c. butter
2/3 c. sugar
1/8 tsp. salt
2/3 c. evaporated milk

THIRD LAYER:
1/2 gal. chocolate chip mint ice cream

Bottom Layer: Mix and press into a 9x13-inch pan; chill. Save 2/3 for topping.

Second Layer: Cook for 4 minutes after boiling begins. Add 1 teaspoon vanilla and cool. Spread over crumb crust; freeze.

Third Layer: Place ice cream over frozen second layer. Sprinkle remaining Oreo crumbs on top; freeze. Yield: 12 to 15 servings.

Robert Redford Dessert

Florence S. Bunker

1 c. flour
1/2 c. butter
1 c. chopped pecans
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
8 oz. Cool Whip (will use only 1/2 of ctn.)
1 lg. pkg. instant vanilla pudding
1 lg. pkg. instant chocolate pudding
3 c. milk
1 Hershey's chocolate bar

Mix flour, butter and pecans; press into a 9x13-inch pan. Bake in 350° oven for 20 minutes. Cool.

Mix cheese and powdered sugar; add 1/2 cup of Cool Whip. Spread on baked crust. Mix puddings and milk until firm; spread on cream cheese layer. Spoon the rest of the Cool Whip over top. Grate chocolate bar on top. Refrigerate overnight.

Coconut Crunch Delight

Barb Osterloo

1/2 c. melted margarine or butter
1 c. flour
1 1/4 c. flaked coconut
1/4 c. brown sugar
1 c. slivered almonds
1 (3.4 oz.) pkg. instant vanilla pudding
1 (3.4 oz.) pkg. instant coconut pudding
2 2/3 c. cold milk
2 c. whipped topping
Fresh strawberries

Combine the first 5 ingredients; press lightly into a greased 9x13-inch pan. Bake at 350° for 25 to 30 minutes, until golden brown. Stir every 10 minutes to form crumbs. Divide crumb mixture in half, leaving half in baking pan.

Beat puddings and milk. Fold in whipped topping (Cool Whip). Spoon over crust.

Top with remaining half of crumb mixture. Refrigerate a few hours. Serve. Garnish with strawberries. Yield: 12 to 15 servings.

Shower Dessert

Pauline Soderholm

1 yellow Jiffy cake mix
1 (8 oz.) pkg. cream cheese, softened
2 c. milk
1 (5 1/2 oz.) pkg. instant vanilla pudding
1 (20 oz.) can crushed pineapple
1 (8 oz.) ctn. Cool Whip

Using a 9x13-inch pan, bake cake according to package instructions. Cool.

Beat cream cheese and milk together; add pudding mix and beat until mixture starts to thicken. Spread on top of cake.

Drain pineapple and spread on top of the pudding-cheese layer. Frost the top with Cool Whip. Yield: 15 to 18 servings.

This dessert is not as heavy as some, so is great for a group of ladies.

Light as a Cloud Dessert

Ingrid Place

6 egg whites
1/2 tsp. cream of tartar
1/4 tsp. salt
1 3/4 c. sugar
8 oz. cream cheese, softened
1 c. sugar
1 tsp. vanilla
1/4 tsp. almond extract
2 c. cream
2 c. mini marshmallows

With electric mixer, beat egg whites with cream of tartar and salt until stiff. Add sugar, a tablespoonful at a time, and beat until very stiff and glossy. Spread in a greased 9x13-inch pan. Bake at 275˚ for 1 hour; turn off oven. Leave meringue in oven overnight. Do not open oven. The next day, mix the softened cream cheese with the sugar, vanilla and almond extract using the mixer. Whip the cream. Fold the whipped cream and marshmallows into the cream cheese mixture. Spread over the meringue. Refrigerate overnight to set. When serving, top each square with your choice of fruit topping. Refrigerate. Yield: 15 to 18 servings.

Bread Pudding with Hard Sauce

Wednesday Fellowship

BREAD PUDDING:
1/2 stick butter, melted
2 c. milk
2 eggs
1/4 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. vanilla
1 qt. dry donut holes, cubed
1/2 c. raisins

HARD SAUCE:
1/2 stick butter
2 c. powdered sugar
1/4 c. bourbon or brandy
2 T. lemon juice

In a large mixing bowl, combine melted butter, milk, eggs, salt, cinnamon, nutmeg and vanilla. Whisk until well combined. Add cubed donut pieces and raisins. Mix well. Pour into a greased 9x13-inch pan. Bake for 40 minutes at 350˚.

For Hard Sauce: Cream butter and powdered sugar. Add bourbon and lemon juice. Pour over the top of hot pudding as it comes out of the oven.

Yield: 12 to 15 servings.

Date-Nut Torte

Steve Walsh

(Makes Its own Brown Sugar Sauce)

1 c. cut-up dates
1 c. boiling water
1/2 c. sugar
1/2 c. brown sugar
1 egg
2 T. melted butter

1 1/2 c. sifted flour
1 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. salt
1 c. chopped nuts (walnuts or pecans, etc.)

SAUCE:
1 1/2 c. brown sugar
1 T. butter
1 1/2 c. boiling water

Combine dates and boiling water; set aside.

Mix sugar, brown sugar, egg and melted butter. Add to sugar mixture and beat: flour, baking soda, baking powder and salt. Stir in nuts and cooled date mixture. Pour batter into a 9x13-inch pan, greased.

Mix sauce ingredient and pour gently over entire batter. Do not stir. Bake at 375° for 40 minutes, or until a toothpick inserted in center tests done. Sauce will remain on bottom of cake.

Especially good served warm with a spoonful of whipped cream.

Fudge Ice Cream Dessert

Anne Kottman

2 c. graham cracker crumbs
1/2 c. butter or oleo
2 sq. unsweetened chocolate
2 c. confectioners' sugar
3 egg yolks, beaten
3 egg whites, beaten
1/2 gal. vanilla ice cream

Spread 1 1/2 cups crumbs into buttered 9x13-inch pan. Melt butter and chocolate over low heat until smooth. Add sugar, stirring well. Add yolks and cook over low heat for several minutes. (Mixture will slightly separate.) Add egg whites and stir lightly while continuing to cook over low heat. Pour fudge layer over crumbs and spread evenly. Refrigerate until firm. Spread softened ice cream (may slice) evenly over fudge. Sprinkle remaining crumbs over. Cover with foil and store in freezer.

Can use crushed Oreos, chocolate wafers or other cookies instead of graham crackers. Increase chocolate to 2 1/2 squares, for more chocolate flavor.

Caramel Pecan Ice Cream Dessert

Helene Adams

CRUST:
1 c. flour
1/4 c. oats (quick or old-fashioned)
1/4 c. brown sugar
1/2 c. chopped pecans
1/2 c. butter

1 btl. caramel (or butterscotch) ice cream topping
1/2 gal. (oblong ctn.) butterbrickle or butter pecan ice cream

To Prepare Crust: Stir together flour, oats, brown sugar and pecans. Cut in the butter until you have a crumbly mixture. Bake this mixture in a greased pie or cake pan* at 350° for 8 minutes, and then stir well. Bake an additional 8 minutes and stir again. Cool this crust mixture.

Use a pan other than your 9x13-inch, so you won't have to wait for the pan to cool before assembling the dessert.

In a 9x13-inch pan, assemble the desert in layers as follows:

- Half the crust mixture.
- Drizzle 1/3 of the caramel sauce over crust mixture.
- Half of the ice cream. (Note: It's easiest to open the carton and slice off the slightly-softened ice cream, pressing it in to fit the pan.)
- Drizzle another third of the caramel sauce.
- Press in the other half of the ice cream.
- Drizzle the rest of the caramel sauce.
- Top with the rest of the crumb mixture.

Freeze until serving. Thaw just slightly to cut and serve. Yield: 12 servings.

Oreo Ice Cream Dessert

Marge Maakestad

1 (1 lb.) pkg. Oreo cookies
1/3 c. butter, melted
1/2 gal. butterbrickle ice cream, softened
2/3 c. evaporated milk
1/4 c. butter
1 sq. unsweetened chocolate
2/3 c. sugar
Dash of salt
Spanish peanuts

Mix melted butter and 2 rows of crushed cookies. Press into bottom of a 9x13-inch pan. Press ice cream on top of cookie layer. Mix evaporated milk, butter, chocolate, sugar and salt. Bring to a boil and boil for 3 minutes. Cool. Put peanuts on ice cream layer and pour chocolate sauce over peanuts. Freeze and cut into squares when ready to serve.

Buster Bar Dessert

Dorothy Kloock

2 c. powdered sugar
1 lg. can evaporated milk
2/3 c. chocolate chips
1/2 c. butter
1 tsp. vanilla
1/2 gal. vanilla ice cream
1 lb. Oreo cookies
1/2 c. butter, melted
1 1/2 c. Spanish peanuts

In a saucepan, mix sugar, milk, chocolate chips and 1/2 cup butter; boil for 8 minutes. Remove from heat and add vanilla. Cool. Soften ice cream. Crush Oreo cookies in food processor and add 1/2 cup melted butter; spread in a 9x13-inch pan and pat down. Place in refrigerator to set. When cool, spread peanuts over crushed cookies. Layer with softened ice cream and cover with cooled chocolate mixture. Freeze. Yield: 15 to 18 servings.

Sherbet Dessert

Paula Litchfield

3 c. crushed Rice Chex
1 c. brown sugar
1 c. cashews, broken
1 c. flaked coconut
1/2 c. melted oleo or margarine
1/2 gal. soft sherbet
8 oz. Cool Whip

Mix the first 5 ingredients. Pat into a 9x13-inch pan (save some for sprinkling on top). Mix sherbet and Cool Whip with electric mixer. Spread over crust and put saved crumbs on top. Refreeze. Yield: 12 to 15 servings.

Grandma Odgaard's Vanilla Ice Cream

Diana Skaff

7 eggs
2 c. sugar
2 T. vanilla
1 1/2 pt. cream
1 pt. half & half
Milk

Beat eggs and sugar well. Add vanilla, cream and half & half; mix well. Pour mixture into an ice cream freezer. Fill to the full-line on the container with milk. Follow directions on ice cream freezer. Yield: 1 gallon.

Rice Pudding

Rosalind Nelson

1/2 c. rice
1/2 c. + 8 tsp. sugar, divided
3 T. cornstarch
Dash of salt
4 c. milk, divided
4 eggs, separated
2 tsp. vanilla, divided
1 tsp. lemon juice

Cook rice in any amount of water for 20 minutes; drain. Combine 1/2 cup sugar, cornstarch and salt. Place rice in top of double boiler over boiling water. Add 3 3/4 cups milk and sugar-cornstarch mixture. Cook for 20 minutes, or until thickened. Add 1/4 cup milk to egg yolks; stir slightly and add to rice mixture. Cook 3 minutes more. Add 1 teaspoon vanilla. Beat egg whites until soft peaks appear; continue beating, adding 8 teaspoons sugar, a teaspoon at a time. Add lemon juice and 1 teaspoon of vanilla. Put rice mixture into baking dish; fold in 1/2 of egg whites. Put the rest on top of pudding. Bake in 350˚ oven for 10 to 12 minutes, or until lightly browned.

Rice Pudding Supreme

June Thorsbakken

1 c. long-grain rice, washed in cold water
1 qt. 2% milk
1/2 tsp. salt
1 T. butter
1 tsp. vanilla

SAUCE:
2 1/2 c. half & half
1/2 c. sugar
1 T. flour
Brown sugar

Using a 2-quart casserole dish, combine rice, milk and salt. Cover and bake in a 325˚ oven for 60 to 75 minutes. Stir and make sure rice is done. Add butter and vanilla; mix well.

Sauce: Begin during the last 15 minutes of rice baking time. Mix sugar and flour together; add cream gradually. Add this cream sauce to rice and mix. Sprinkle lightly with brown sugar. Yield: 8 to 10 servings.

Raisins, plumped in a little water, and cinnamon can be served on the side.

Crock-Pot Rice Pudding

Mary Eller

1 c. raw rice, rinsed well
2 qt. whole milk
1/4 c. butter
3/4 c. sugar

Cover rice with cold water; cook until almost dry. Put in crock-pot; add milk. Set on high for 1 hour, stirring occasionally. Set on low for 5 to 6 hours, stirring occasionally. Add butter and sugar 30 minutes before serving.

Fruit Pizza

Jenni Stacy-Adams

CRUST:
1/2 c. powdered sugar
1 1/2 c. flour
3/4 c. butter

SAUCE:
8 oz. cream cheese
1 tsp. vanilla
1/2 c. regular sugar

Mix crust ingredients together and pat onto pizza pan. Bake at 350° for 10 to 12 minutes. Cool.

Sauce: Mix sauce ingredients together and spread on crust. Add fruit of your choice.

Fruit Pizza

Eunice Easton

CRUST:
2 c. sifted flour
2 tsp. baking powder
1 tsp. salt
1/4 c. shortening
2/3 c. milk

FILLING:
1 (16 oz.) can sliced peaches, drained
1 (16 oz.) can red sour cherries, drained
2 c. shredded Cheddar cheese

TOPPING:
1/2 c. brown sugar
1/2 c. sifted flour
1/4 c. margarine

Crust: Combine flour, baking powder and salt; cut in shortening. Add milk and knead slightly. Press into a greased pizza pan. Cover crust with fruit and cheese in pleasing order.

Mix topping ingredients together until well blended and crumbly. Sprinkle on top of fruit and cheese. Bake in a 375° oven for 25 minutes.

Note: *Other fruits may be substituted.*

Apple Delight

Hazel Houge

2 eggs
1 c. sugar
1 tsp. baking powder
1/4 tsp. salt
4 T. flour
1 tsp. vanilla or cinnamon
3 c. coarsely-sliced apples
Whipped cream

Beat eggs well. Add dry ingredients, sifted together. Add vanilla (if used). Add apples and mix. Bake in well-greased pan in a moderate (350°) oven until the mixture falls and apples are soft. Cool and serve with whipped cream.

Best Apple Crisp

Dorothy Dyer

8 c. sliced apples
2 tsp. cinnamon
1/2 c. water
Dash of salt
1 1/2 c. flour
2 c. sugar
2/3 c. butter or margarine

Place sliced apples in a 9x13-inch buttered baking pan. Sprinkle with cinnamon, water and salt. Mix flour, sugar and butter until crumbly. Put on top of apple mixture. Sprinkle with more cinnamon and sugar before baking. Bake in 350˚ oven for 40 minutes, and then at 450˚ for 5 more minutes. Serve warm, with ice cream or whipped cream topping. Yield: 12 servings.

The crust on this crisp is sort of a pie crusty type top, but nice and moist.

Apple Crisp

Cheryl Langston

6 c. apples, peeled & sliced
1 c. sugar
1 T. flour
1 tsp. cinnamon
3/4 c. brown sugar
3/4 c. oatmeal
3/4 c. flour
1/2 tsp. baking powder
1/4 tsp. baking soda
1/3 c. margarine

Place the sliced apples in a buttered 9x13-inch pan. Mix the sugar, flour and cinnamon together. Sprinkle over the apples. Mix brown sugar, oatmeal, flour, baking powder, baking soda and margarine together until crumbly. Sprinkle over the apples. Bake at 350˚ for 40 minutes, or until the apples are tender.

Spice Apple Dessert

Karen Lidman

1 can prepared apple pie filling
1 sm. pkg. spice cake mix
1/2 stick oleo
4 T. water

Put apple pie filling in a 9x9-inch pan. Put spice cake mix dry over apple pie filling. Pour oleo and water over all. Bake for 40 minutes in a 350˚ oven. Yield: 8 to 10 servings.

Note: *Other pie fillings and cake mixes can be used.*

Fabulous Apple Crisp

Chrisann and Frederica Zuerner

8 med.-sized cooking apples
3/4 c. packed brown sugar
3/4 c. white flour
1/2 c. quick-cooking oats, uncooked
8 T. butter
1/4 tsp. cinnamon
1/4 tsp. allspice
1/4 tsp. nutmeg
1/8 tsp. ground cloves

Preheat oven to 375˚. Peel, core and slice apples. Place apple slices in a 6x10-inch baking dish/casserole dish, pre-greased.

Combine all of the dry ingredients in a medium-size bowl. Add the 8 tablespoons of butter to the dry ingredients; cut into the ingredients with a pastry cutter or fork to a coarse consistency. Sprinkle the oat, sugar, flour and spice mixture evenly over the apple slices. Bake for 45 minutes, until apples are tender and topping lightly browned. Serve warm.

Wonderful served with a scoop of vanilla ice cream or whipped cream!

Baked Bananas

Tanzanian Ministry Team

4 lg. bananas
1 tsp. melted butter
1 tsp. brown sugar
1 tsp. lemon juice

Preheat oven to 425˚. On a cookie sheet or shallow pan, place the bananas, unpeeled with the end cut off. Bake for 15 minutes, or until skin bursts and turns black. Turn bananas over and bake on other side for 5 minutes. Peel the skins and cut the bananas in two. Pour the melted butter, brown sugar and lemon over the banana pieces. Yield: 8 servings.

Leave the melted butter, brown sugar and lemon juice off of the bananas for a different flavor.

Cherry Frozen Dessert

Evon Trcka

1 can sweetened condensed milk
1 (20 oz.) can crushed pineapple, drained
9 oz. Cool Whip
1 can cherry pie filling
Pecans (opt.)

Mix all together. Place liners in cupcake pan and fill liners to desired fullness. Freeze.

Angel Food Cherry Dessert

Eunice Torson

1/2 angel food cake
1 pkg. instant vanilla pudding mix
8 oz. whipped topping
1 can cherry pie filling

Crumble angel food cake into bite-size pieces and place in a 9x13-inch pan. Prepare pudding mix according to directions and combine with whipped topping. Pour pudding mixture over pieces. Chill 1 hour. Top with pie filling and chill again.

Cherry Torte

Wilma Wicks

CRUST:
32 single graham crackers, crushed fine
1/4 c. butter
1/2 c. sugar

FILLING:
1 (8 oz.) pkg. cream cheese
1/2 c. powdered sugar
2 pkg. Dream Whip
2 cans cherry pie filling
Crushed graham crackers

Crust: Combine crust ingredients; press in bottom and sides of a 9x13-inch pan.

Filling: Beat cream cheese and powdered sugar together. Mix Dream Whip as directed per package directions; add 1/2 of mixture to cheese mixture and spread over crust. Place cherries on top of mixture. Top with remaining Dream Whip. May garnish with crushed graham crackers. Yield: 12 to 15 servings.

Clouds at Sunrise or "Grandpa's Thanksgiving Dessert"

Marlys Hartman

6 egg whites
3/4 tsp. cream of tartar
2 c. sugar
2 c. (approx. 45) soda crackers, crushed
3/4 c. chopped nutmeats
2 tsp. vanilla
2 c. whipping cream
1 can cherry pie filling

Beat egg whites until frothy. Add cream of tartar. Gradually add sugar and beat until stiff. Fold in crushed crackers, nuts and vanilla. Spread into well-buttered 9x13-inch glass baking pan. Bake at 350° for 25 minutes. Cool. Whip cream; spread over top. Spoon pie filling over cream. Chill several hours or overnight before serving.

This dessert was always part of our Thanksgiving with my very dear dad. We always chuckled as Dad usually got the crust a little too done. But always our favorite and after his death in January 1996, Dan and Andrea found his recipe and requested that I continue to still have "Grandpa's Dessert". Their comment: "Mom, your crust isn't like Grandpa's."

Lemon Meringue Dessert

Esther Hanson

BOTTOM LAYER:
1 1/2 tsp. lemon juice
1/2 tsp. vanilla
Pinch of salt
6 egg whites (1 c.)
2 c. sugar

CUSTARD:
6 T. lemon juice
6 egg yolks
1/4 tsp. salt
1/4 c. crushed pineapple, drained
1 T. cornstarch
3/4 c. sugar

TOPPING:
1 1/2 c. whipping cream
2 T. sugar
Coconut

Bottom Layer: Add juice, vanilla and salt to egg whites; beat to stiff foam. Add sugar gradually; beat well. Place mixture in greased bottom of a 9x13-inch baking dish; bake at 275° for 60 minutes. Turn off oven. Open oven door a minute, then close and cool meringue in oven for a couple hours, or until crisp.

Custard: Mix all ingredients together; cook over hot water until thick. Cool to lukewarm; spread over meringue.

Topping: Whip cream to soft peaks; whip in sugar. Spread over custard and top with coconut. Cover pan with foil and keep refrigerated overnight, or 12 hours.

Yield: 12 to 15 servings.

Lemon Dessert

Jane Wierson

3 T. oleo
3/4 c. sugar
2+ T. flour
2 eggs, separated
Juice of 1 lemon
1/4 tsp. salt
1 c. milk

Cream oleo, sugar and flour. Add remaining ingredients (except for egg whites); mix and add stiffly-beaten egg whites last. Bake in a 9x9- or 7x11-inch pan set in another pan of hot water, at 350° for 35 to 40 minutes.

Serve with whipped cream. Light and refreshing.

Lemon Sponge Dessert

Sarah Storby

1 c. sugar
2 egg yolks
2 T. flour
1 c. milk
1/4 tsp. salt
1 lemon, juice & rind

Mix the above ingredients. Beat 2 egg whites and fold into above mixture. Pour into custard cups and bake in a pan of hot water (1/2 inch) at 325° for 1 hour. Yield: 5 cups.

Mandarin Orange Torte

Delores Oliver

3 egg whites, beaten
1/4 tsp. cream of tartar
1 c. sugar
1/2 c. Rice Krispies, crushed
1/2 c. walnuts, chopped
1 pt. whipping cream
1/2 c. powdered sugar
1 pkg. instant vanilla pudding
2 cans mandarin oranges, drained
1 1/2 c. coconut, divided

Beat egg whites until stiff. Add cream of tartar and sugar. Fold in Rice Krispies and nuts. Bake in a 9x13-inch pan at 350° for 25 minutes, or until lightly browned. Cool well. Whip cream with powdered sugar and add instant pudding. Fold in drained oranges and 3/4 cup coconut. Pour over baked layer and refrigerate overnight. Top with 3/4 cup toasted coconut just before serving. Yield: approximately 15 servings, depending on size cut.

Nutty Peach Crisp

Marianne Berhow

1 (29 oz.) can sliced peaches with syrup
1 pkg. Betty Crocker butter pecan cake mix
1/2 c. butter or margarine, melted
1 c. flaked coconut (opt.)
1 c. chopped pecans

Heat oven to 325°. Layer ingredients in order listed, in ungreased 9x13x2-inch oblong pan. Bake for 55 to 60 minutes. Let stand at least 15 minutes before serving. Serve warm or cool, and if desired, with sweetened whipped cream or ice cream. Yield: 12 to 15 servings.

Note: *8 to 10 fresh peaches with 1 cup sugar can be substituted for canned peaches.*

Peaches and Cream Cheesecake

Linda Cather Johnson

CRUST:
3/4 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 pkg. vanilla pudding (not instant)
3 T. softened butter
1/2 c. milk
1 egg

FILLING:
1 (15 to 20 oz.) can sliced peaches, well drained (reserve juice)
1 (8 oz.) pkg. cream cheese (soft)
1/2 c. sugar
3 T. reserved syrup from peaches

TOPPING:
1 T. sugar
1/2 tsp. cinnamon

Heat oven to 350°. Grease a 9-inch, deep pie pan.

In a large bowl, combine all crust ingredients. Blend at low speed until moist; beat 2 minutes at medium speed. Pour into a greased pan. Arrange fruit over batter.

In a small bowl, combine filling ingredients. Beat 2 minutes at medium speed. Spoon to within 1 inch of edge of batter. Combine topping ingredients. Sprinkle over filling. Bake for 30 to 35 minutes, until crust is golden brown. Store in refrigerator.

This is sumptuous served warm. My family loves this dessert and friends all ask for the recipe! Not a "true" cheesecake, but cheesecake lovers will enjoy this!

Pumpkin Pie Dessert Squares

Evelyn Blair

1 pkg. yellow cake mix (reserve 1 c. for topping)
1/2 c. butter or oleo (melted)
1 egg

FILLING:
3 c. (1 lb. 14 oz. can) pumpkin pie mix
2 eggs
2/3 c. milk

TOPPING:
1 c. reserved cake mix
1/4 c. sugar
1 T. cinnamon
1/4 c. butter or oleo (do not melt)

Grease bottom only of a 9x13-inch pan. Reserve 1 cup cake mix for topping.

Combine remaining cake mix, butter and egg. Press into pan. Prepare filling by combining all ingredients until smooth. Pour over crust.

For topping, combine all ingredients; sprinkle over filling. Bake at 350° for 45 to 50 minutes, until knife inserted near the center comes out clean. If desired, serve with whipped topping.

Rhubarb-Cherry Crunch

Virginia Anderson

1 1/2 c. quick oatmeal, dry
1/2 c. brown sugar
1/2 c. flour
1/2 c. margarine
4 c. rhubarb, chopped
1 c. sugar
1 c. water
2 T. cornstarch
1 can cherry pie filling
1/2 tsp. almond extract
Ice cream

Combine oatmeal, brown sugar, flour and margarine. Put 1/2 of the mixture into the bottom of a 9x13-inch cake pan. Place the rhubarb on top of crust. In a saucepan, combine sugar, water and cornstarch. Bring to a boil. Remove from heat. Add the cherry pie filling and almond extract. Pour over rhubarb. Put the reserved half mixture of crust on the top. Bake for 40 minutes at 350˚. Cool. Serve with ice cream.

Rhubarb Dessert

Sheryl Rippke

1 T. lemon juice
1 tsp. baking soda
1 c. milk
1 1/2 c. sugar
1/2 c. margarine
1 egg
2 c. + 1 T. flour
1/4 tsp. salt
3 c. finely-chopped rhubarb
1/3 c. coconut

TOPPING:
1/3 c. sugar
1 tsp. cinnamon
1/2 c. chopped pecans

Vanilla ice cream

Add lemon juice and baking soda to milk; set aside.

Cream sugar and margarine. Add egg; mix well. Stir milk mixture and add to sugar mixture. Stir in dry ingredients. Fold in rhubarb and coconut. Pour into greased and floured 9x13-inch pan. Combine topping ingredients; sprinkle over batter. Bake in 350˚ oven for 45 minutes, or until lightly browned. Serve with vanilla ice cream.

Rhubarb Dessert

Elsa Thompson

CRUST:
1 1/2 c. flour
1/2 c. powdered sugar
3/4 c. butter

FILLING:
3 eggs, beaten
2 1/4 c. sugar
1 1/2 tsp. vanilla
4 1/2 c. rhubarb
1/2 c. flour
3/4 tsp. salt
1 1/8 tsp. baking powder

Crust: Mix the first 3 ingredients and pat into a 9x13-inch pan. Bake in 350˚ oven for 15 minutes.

Filling: Combine ingredients and pour over crust. Bake an additional 35 to 40 minutes.

Serve with ice cream or whipped cream.

Rhubarb Crisp

Cheryl Langston,
Ileen Wolters

1 c. flour
3/4 c. oatmeal
1/2 c. butter, melted
1 c. brown sugar
1 tsp. cinnamon
4 c. rhubarb
1 c. sugar
2 T. cornstarch
1 c. water
1 tsp. vanilla

In a mixing bowl, mix together flour, oatmeal and butter; pat 1/2 of mixture in bottom of a 9-inch square pan. Cover with rhubarb. In a small saucepan, stir together sugar and cornstarch; add water and vanilla. Cook until clear. Pour over rhubarb and top with remaining half of crumbly mixture. Bake at 350˚ for 1 hour.

Rhubarb Delicious

Diane Bryne

2 c. water
2 c. chopped rhubarb
1 1/4 c. sugar
1/3 c. quick tapioca
2 tsp. lemon juice

Mix all together. Bring to a boil; cook for 10 minutes, until thickened. Cool. Will thicken more as it cools.

Rhubarb Pudding

Nadine Dobbe

Rhubarb
1 1/2 qt. water
3 1/2 c. sugar
5 T. tapioca
Red food coloring
Cream (opt.)

Cut rhubarb into small, uniform pieces to fill a 5-quart pan. Add water. Cook down to sauce over medium heat. Add sugar and stir. Slowly add tapioca, stirring well. Return to a boil. Cook 5 minutes more. Add red food coloring to desired color. Chill or serve warm.

Dad sometimes added a little cream to his, but I like it plain. Mom made this when we were kids, but never wrote down the recipe. My sister, Tricia, tried for years to duplicate the taste and texture of Mom's springtime treat before finally succeeding This has the flavor, texture and rhubarb goodness we all enjoyed growing up. Eat and squeak!

Rhubarb Topsy-Turvy

Jeanne Stewart

3 c. diced rhubarb
12 marshmallows
3/4 c. brown sugar
1/2 c. shortening
1 c. granulated sugar
2 eggs, beaten
1 3/4 c. flour
1/4 tsp. salt
3 tsp. baking powder
1/2 c. milk

Place rhubarb in a buttered 9x13-inch baking pan. Cut marshmallows in fourths and place over rhubarb. Sprinkle with brown sugar.

In a separate bowl, cream shortening and granulated sugar together. Beat in eggs. Sift dry ingredients together and add alternately with milk. Pour batter over rhubarb and marshmallows. Bake at 350˚ for 1 hour. Serve hot or cold.

Strawberry-Coconut Nests

Florence S. Bunker

2 (4 oz.) pkg. whipped cream cheese
1/2 c. sugar
2 tsp. whole milk
1 tsp. vanilla
2 pkg. shortcake dessert cups (8)
1 (3 1/2 oz.) can (or 1 1/3 c.) flaked coconut
1 qt. fresh strawberries, sweetened

Combine cream cheese, sugar, milk and vanilla. Beat until smooth.

If possible, buy the shortcakes from a bakery. Frost each shortcake with above mixture. Sprinkle with the coconut. (I roll and dip each cake in a bowl of coconut.) At serving time, I spoon strawberries in the center.

These frosted cakes freeze very nicely. Delicious summer treat!

Strawberries with Amaretto

Sheryl Rippke

2 pt. hulled, quartered strawberries
2 T. Amaretto liqueur
2 T. sugar
1/2 tsp. grated fresh orange peel

In a large bowl, toss strawberries with liqueur, sugar and orange peel. Let stand 10 minutes, stirring occasionally. Spoon strawberries with their juice into 4 dessert bowls.

Simple, yet surprising dessert. To cut calories without losing flavor, substitute Equal for the sugar.

Strawberry Dessert

Iona Lenning

1 1/2 c. flour
3/4 c. margarine
3 T. sugar
2 pkg. strawberry Jello
2 c. boiling water
2 pkg. frozen strawberries
1 c. powdered sugar
2 c. Cool Whip

Mix flour, margarine and sugar with a fork; put into a 9x13-inch pan. Bake for 10 to 15 minutes at 350˚. Cool. In a separate bowl, mix Jello and water. Add strawberries. Take off 1 cup of Jello mixture and set aside. When mixture starts to set, pour onto crust and let set. Fold powdered sugar into Cool Whip, along with reserved cup of Jello mixture. Spread on the Jello-strawberry mixture and refrigerate.

Cakes

Almond Cake

Linda Sornsen

CAKE:
3/4 c. melted margarine
1 1/2 c. sugar
1 1/2 c. flour
2 eggs
Pinch of salt
2 tsp. almond extract
1/2 tsp. vanilla

TOPPING:
2 T. sugar
1 (2 1/2 oz.) pkg. sliced almonds

Melt margarine. Add sugar, flour, eggs, salt, almond extract and vanilla. Mix together.

Line an 8- or 10-inch black iron skillet with aluminum foil. Spray with Pam. Pour batter into skillet. Sprinkle sugar and almonds over top of cake. Bake at 350˚ for 30 to 35 minutes.

Apple Cake

Maxine Jensen

3 eggs
1 c. salad oil
2 c. sugar
2 c. flour
2 tsp. cinnamon
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla
1 tsp. black walnut flavoring
1 c. nuts
4 c. raw chopped apples

SAUCE:
2 heaping T. flour
2 c. sugar (1 white, 1 brown)
1 c. butter (1/2 butter, 1/2 margarine)
1 c. whipping cream

Combine eggs and oil until foamy. Gradually add sugar. Beat until light and thick. Sift dry ingredients and fold into egg mixture. Stir in flavorings, nuts and apples. Pour into a 9x13-inch pan. Bake in 350° oven for 50 minutes.

Sauce: In a saucepan, mix flour and sugar well. Add butter and cream. Cook until thickened. Pour over cake when served.

Apple Spice Bundt Cake

Jerry Pierce

5 c. apples, peeled & chopped (Jonathan, 8 to 9)
3 1/4 c. flour
1 1/2 tsp. salt
2 1/2 c. sugar
2 tsp. baking soda
1/2 tsp. ground nutmeg
1/2 tsp. ground cinnamon
3 lg. eggs (or 4 med.)
3/4 stick margarine, softened
1 1/2 c. whole walnuts (or more)

Quarter apples, core and chop to about 1/4-inch chunks and set aside. In a large mixing bowl, mix flour, salt, sugar, baking soda, nutmeg and cinnamon. A mixer with dough hooks works good for mixing. Add eggs and margarine; mix well, until all dry ingredients have been blended in. The dough will be quite stiff. Now, use a wooden spoon to mix some of the apples in and let stand for 15 minutes to let the juices from those apples soften the mixture. Mix in remaining apples; add nuts and mix. The cake will be quite moist at this point. Spoon the mixture into a well-sprayed 12-cup bundt pan and bake at 350° for 1 hour and 15 minutes on lower rack in oven. Cake should have a golden brown top when done baking. Toothpick should come out easily with dry crumbs (if any) sticking to it when done.

Pan Variations: *Two 6-cup bundt pans: bake at 350° for 50 minutes. Five 3x5-inch loaf pans: bake at 350° for 35 to 45 minutes. Rotate pans in oven halfway through baking time for more even baking.*

Fresh Apple Cake

Cindy Wahl

2 c. granulated sugar
1 c. shortening
2 eggs
3 c. flour
2 tsp. baking soda
1 1/2 tsp. cinnamon
1/4 tsp. salt
6 c. apples

TOPPING:
1 pt. half & half (or 1 1/2 c. milk)
1 c. brown sugar
2 rounded T. cornstarch (if milk is used, use 3 T.)
Pinch of salt
2 T. butter
1 tsp. vanilla

Cream together sugar, shortening and eggs. Sift together flour, baking soda, cinnamon and salt. Mix sifted ingredients into creamed ingredients. Peel and cut into small chunks, 6 cups apples. Work apples into dough. Spread into a 9x13-inch greased pan. Bake for 50 to 60 minutes at 325˚.

Topping: Mix together in a 2-quart pan: half & half, brown sugar, cornstarch, salt and butter. Stir constantly and boil until thick. Stir in vanilla.

Topping may be used as a frosting for the cake, or warm topping may be spooned over individual pieces of cake prior to serving.

Fresh Apple Cake

Evon Trcka

2 c. sugar
1/2 c. margarine
2 eggs
2 c. flour
1 tsp. baking soda
2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. salt
4 c. finely-chopped apples
1 c. peanuts or walnuts (opt.)

Cream sugar and margarine. Add eggs, flour, baking soda, cinnamon, nutmeg and salt. Fold in apples and add nuts. Bake at 350˚ for 15 minutes, or at 300˚ for 45 minutes.

Don't sail out further than you can row back.
– Danish Proverb

Black Walnut-Banana Cake

Gregory Barclay

1 1/2 c. sugar
1/2 c. margarine
2 eggs
1 c. thinly-sliced bananas
1 tsp. vanilla
3/4 c. sour milk
1 tsp. baking soda
2 c. flour
1 tsp. baking powder
1 c. black walnuts, finely chopped

Preheat oven to 350°. Cream together sugar and margarine. Beat in eggs, sliced bananas, vanilla and sour milk combined with baking soda. Sift together flour and baking powder; add, mixing well. Stir in walnuts. Pour into greased and floured 9x9-inch cake pan. Bake for 45 to 50 minutes. Yield: 10 to 12 servings.

Wonderful flavor! Delicious as a dessert or for breakfast or snack with coffee or tea.

Amish Carrot Cake

Amy Nyren

2 c. flour
2 c. sugar
2 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt
1 tsp. vanilla
1 c. vegetable oil
4 eggs
3 c. grated carrots

Mix dry ingredients. Add vanilla and oil. Stir. Add eggs, one at a time. Mix well, and then add carrots. Mix together and put into a 9x13-inch baking dish. Bake at 350° for 30 to 35 minutes (or until done). May frost with cream cheese frosting when cool. Yield: 12 to 15 servings.

Wonderfully moist!

Carrot-Beet Cake

Donna Elvik

3 eggs
1 1/2 c. sugar
2 T. hot water
1 tsp. vanilla
3/4 c. Mazola oil
2 c. flour
1 c. grated raw beets
1 c. grated raw carrots
1 c. chopped nuts (1/2 c. black walnuts)
1 1/2 tsp. baking soda
1/2 tsp. salt

Beat together the first 5 ingredients; add the rest of the ingredients. Pour into an ungreased 9x9-inch pan. Bake in 350°°oven for 30 minutes. Reduce heat to 300°. Bake an additional 30 minutes. Frost with a caramel frosting or serve with whipped cream. Yield: 8 to 10 servings.

Easy Carrot Cake

Ramona Esbeck

1 box yellow cake mix
1 1/4 c. Miracle Whip salad dressing
4 eggs
1/4 c. cold water
2 tsp. cinnamon
2 c. finely-shredded carrots
1/2 c. nuts, chopped

FROSTING:
8 oz. Cool Whip
20 oz. crushed pineapple with juice
3 oz. dry instant vanilla pudding

Combine cake mix, salad dressing, eggs, water and cinnamon, mixing at medium speed until well blended. Stir in carrots and nuts. Pour into a greased 9x13-inch pan. Bake at 350° for 35 minutes, or until wooden pick inserted in center comes out clean. Cool and spread with frosting.

Frosting: Mix the 3 ingredients together and spread on cooled cake. Refrigerate until ready to serve.

Heath Bar Cake

Kim Wierson

1 devils food cake mix
1 can Eagle Brand sweetened condensed milk
1 jar caramel ice cream topping
8 oz. Cool Whip
Heath Bits O' Brickle

Bake cake according to package directions in a 9x13-inch pan. Using a fork, poke holes all over the baked cake. Over the top, pour sweetened condensed milk and caramel topping. Place in refrigerator. When ready to serve, spread Cool Whip on top, and then sprinkle on Heath bits. Yield: 12 to 15 servings.

Chocolate Cherry Cake

Barb Osterloo

1 pkg. devils food cake mix
1 (21 oz.) can cherry pie filling
2 lg. eggs

Mix all ingredients with mixer until well mixed. (Batter will be thick.) Bake in a 9x13-inch pan at 350° for 35 minutes. Yield: 12 to 15 servings.

lot Fudge Sundae Cake

Jane Wierson

c. flour
'4 c. sugar
T. cocoa
tsp. baking powder
'4 tsp. salt
'2 c. milk
2 T. oil
1 tsp. vanilla
1 c. chopped nuts
1 c. brown sugar
1/4 c. cocoa
1 3/4 c. hottest tap water

Heat oven to 350˚. In an ungreased 9x9-inch pan, stir together flour, ugar, 2 tablespoons cocoa, baking powder and salt. Mix in the next 3 liquid gredients until smooth. Stir in nuts. Spread evenly in pan. Sprinkle with rown sugar and 1/4 cup cocoa. Pour hot water over batter. Bake for 40 inutes. Let stand 15 minutes. Spoon into desert dishes. Or, cut into quares and invert each square onto desert plate. Top with ice cream and poon sauce over each serving. Or, can use whipped cream. Yield: 8 to 10 ervings.

Caramel Fudge Cake

Barb Ebbers

box chocolate cake mix
c. Mrs. Richardson's hot fudge
c. Mrs. Richardson's caramel sauce
4 oz. sweetened condensed milk
12 oz. Cool Whip
3 Heath bars, frozen (crush easier when frozen)

Prepare cake mix per box instructions and bake in a 9x13-inch pan; allow cool completely. Mix together fudge, caramel and milk. Poke holes in top f cake with end of wooden spoon. Pour fudge-caramel sauce mixture over ake. Spread with Cool Whip. Break up Heath bars and sprinkle on top. efrigerate until served. Yield: 12 to 15 servings.

You may light another's candle at your own without loss.
– Danish Proverb

Chocolate Fudge Cake

Lynn Olson

3 oz. unsweetened chocolate
2 1/4 c. sifted cake flour
2 tsp. baking soda
1/2 tsp. salt
1/2 c. butter
2 1/4 c. (1 lb.) light brown sugar, firmly-packed
3 eggs
1 1/2 tsp. vanilla
1 c. dairy sour cream
1 c. boiling water

FUDGE FROSTING:
4 oz. unsweetened chocolate
1/2 c. (1 stick) butter
1/2 c. milk
1 pkg. (4 c.) confectioners' sugar
2 tsp. vanilla

Melt chocolate in a small bowl over hot, not boiling, water; cool. Grease and flour 3 (9 x 1 1/2-inch) layer cake pans; tap out excess flour. Sift flour, baking soda and salt onto waxed paper. Beat butter until soft in a large bowl; add brown sugar and eggs; beat with electric mixer at high speed until light and fluffy, 5 minutes. Beat in vanilla and cooled, melted chocolate. Stir in dry ingredients alternately with sour cream, beating well after each addition. Add boiling water. Pour into pans (batter will be thin). Bake at 350˚ for 30 minutes, or until cake springs back when lightly touched in center. Cool 10 minutes in pans on wire cake racks. Invert; remove pans and cool. Frost.

Fudge Frosting: Melt chocolate and butter over low heat; cool. Combine sugar, milk and vanilla in a small mixer bowl; beat with electric mixer until smooth; add chocolate mixture. Set bowl in freezer for a few minutes, until mixture thickens. Remove from freezer. Beat with electric mixer until smooth and of spreading consistency.

This has been my family's favorite birthday cake for many years.

Fudge-Fudge Pudding Cake

Katie Amdahl

4 T. margarine
1 (18 oz.) pkg. chocolate cake mix
1 1/3 c. hot water
2 pkg. (15 oz. total) fudge frosting mix
2 1/2 c. boiling water

Preheat oven to 350˚. Melt margarine in a 9x13-inch pan in oven. Remove from oven; add dry cake mix and 1 1/3 cups hot water. Stir with fork until smooth. Spread evenly in pan. Sprinkle dry frosting mix evenly over top. Transfer pan to oven rack. Carefully pour the 2 1/2 cups boiling water over frosting mix, trying to touch all of the dry frosting mix. Carefully slide oven rack back into oven. Bake for 30 to 35 minutes, until crust is shiny and just starts to pull away from sides of pan. Serve warm or cool, with whipped cream or ice cream.

Chocolate Sheet Cake

Nadine Buss

2 c. sugar
2 c. flour
1 tsp. cinnamon
1/2 tsp. salt
1 stick margarine
1/2 c. salad oil
1 c. water
1/4 c. cocoa
1/2 c. buttermilk or sour milk
1 tsp. baking soda
2 eggs
2 tsp. vanilla

Combine sugar, flour, cinnamon and salt in a mixing bowl. Bring to a boil, the margarine, salad oil, water and cocoa; add to first mixture. Add buttermilk and baking soda; mix. Add the eggs and vanilla; mix well. Pour into jellyroll pan, 12x18x1 inches. Pour warm frosting over cake when taken out of oven. (See Sheet Cake Frosting.) Bake at 400° for 20 minutes. Yield: 18 servings.

The batter will be quite runny when pouring into the pan. This is a great "carry" cake for picnics and tailgates.

Chocolate Zucchini Roll

Nancy Kaltenheuser

3 eggs
1 tsp. vanilla extract
1 c. flour
3/4 c. sugar
1/2 c. baking cocoa
1 tsp. baking soda
1 tsp. ground cinnamon
1/4 tsp. salt
1 c. shredded & peeled zucchini

FILLING:
1 (8 oz.) pkg. cream cheese, softened
1/4 c. butter or margarine, softened
2 tsp. vanilla extract
1 c. confectioners' sugar

Additional confectioners' sugar

In a mixing bowl, beat eggs and vanilla. Combine flour, sugar, cocoa, baking soda, cinnamon and salt; add to egg mixture and mix well. Stir in zucchini. Spread into a waxed-paper-lined and greased 10x15x1-inch baking pan. Bake at 350° for 15 to 20 minutes, or until cake springs back when lightly touched. Turn onto a linen towel dusted with confectioners' sugar. Peel off waxed paper and roll up, jellyroll style, starting with a short-side. (Note: Roll up in linen towel.) Cool on a wire rack.

In a mixing bowl, beat cream cheese, butter and vanilla until fluffy. Beat in confectioners' sugar. Unroll cake; spread filling within 1 inch of edges. Roll up again (without towel); dust with confectioners' sugar. Refrigerate until served.

Chocolate Chip-Date Cake

Darline Prange

1 c. dates, cut fine (or a sm. pkg.)
1 tsp. baking soda
1 c. hot water
1/2 c. shortening
1 c. sugar
2 eggs, beaten
1 1/2 c. flour
Pinch of salt

TOPPING:
1/2 or 1/4 c. chocolate chips
1/2 c. sugar
1/4 c. chopped nuts

Mix dates, baking soda and water together in a small bowl and let stand to cool.

Meanwhile, in a mixing bowl, mix shortening, sugar and eggs; add date mixture and mix. Add sifted flour and salt. Mix well and pour into a 9x13-inch pan.

Topping: Mix chocolate chips, sugar and nuts. Sprinkle on top of cake before baking. Bake at 350˚ for 35 minutes.

My mothers' recipe. A moist cake.

Cranberry Cake

Diana Skaff

3 T. melted butter
1 c. sugar
1/2 c. water
1/2 c. evaporated milk
2 tsp. baking soda
2 c. flour
2 c. cranberries, whole & raw
1 tsp. salt
1 c. chopped walnuts

TOPPING:
1/2 lb. butter
2 c. sugar
1 c. evaporated milk
2 tsp. vanilla
1 tsp. rum flavoring

Combine all cake ingredients and mix well, but do not use a mixer. Add cranberries last. Batter will be quite thick. Spread in a 9x13-inch greased pan. Bake at 350˚ for 25 to 30 minutes.

Topping: Combine all ingredients for topping and boil for 4 minutes. Serve warm, over cake.

Dump Cake

Ruth Harris

1 can cherry pie filling
1 (20 oz.) can pineapple tidbits, drained
1 yellow cake mix, dry
1 c. margarine, melted
1 c. flaked coconut
1 c. nuts, chopped

Layer ingredients in order given. Bake at 350° for 45 to 60 minutes. Serve with whipped cream or ice cream. Yield: 12 to 15 servings.

I especially like apricot pie filling in place of cherry. If you use apple pie filling, this is very good with cinnamon ice cream. This is a very delicious dessert from a PEO Sister.

Easy Fruitcake

Florence Austrheim

2 c. water
2 c. sugar
1 c. raisins
1 c. candied fruit of choice
5 T. butter
3 c. flour
1 tsp. salt
1 tsp. baking soda
2 tsp. cinnamon
1 tsp. cloves
1 c. nuts of choice

Bring the first 5 ingredients to a boil; let cool. Stir in remaining ingredients. Use greased bundt pan or 2 loaf pans. Bake at 300° for 1 1/2 hours. Cool. Wrap with foil.

Will keep in refrigerator up to 1 month.

Aunt Nina's Orange-Slice Cake

Marge Iversen

1 c. butter
2 c. sugar
4 eggs
1/2 c. buttermilk
1 tsp. baking soda
3 1/2 c. flour
1 lb. orange slices (candy), chopped
1 lb. dates, chopped
2 c. pecans, chopped
1 c. coconut

GLAZE:

1 c. orange juice
2 c. powdered sugar

Cream butter and sugar together. Add eggs, one at a time. Add buttermilk, baking soda and flour. (Coat orange slices, dates and nuts with additional flour so they won't stick together; discard additional flour after coating). Add coconut to mixture. Stir. Pour into greased angel food cake tube pan and bake at 250° for 2 1/2 to 3 hours. Remove from pan onto plate. After baking cake, mix orange juice and powdered sugar for glaze and pour over cake while still hot. Yield: 12 to 15 servings.

Fruit Cocktail Cake

Marion Willoughby

2 c. flour
1 1/2 c. sugar
2 tsp. baking soda
1/2 tsp. salt
2 eggs
1 can fruit cocktail, undrained
1/2 c. brown sugar
Nuts (opt.)

In a mixing bowl, mix together the flour, sugar, baking soda and salt. Add eggs and fruit cocktail; mix well. Pour into a greased 9x13-inch pan. Sprinkle sugar and nuts over batter. Bake at 350° for 35 to 45 minutes.

Mandarin Orange Cake

Virginia Anderson,
Eileen Hohenstein

1 yellow cake mix
1 (11 oz.) can mandarin oranges, undrained
4 eggs
1/2 c. oil

TOPPING:
1 (12 oz.) ctn. Cool Whip
1 (10 oz.) can crushed pineapple, undrained
1 (3 oz.) pkg. instant vanilla pudding

Combine cake mix, orange with juice, eggs and oil. Mix well. Pour into a greased 9x13-inch pan. Bake for 30 minutes at 350°. For 3 round pans, bake at 350° for 15 to 20 minutes. Cool completely and frost.

To Prepare Topping: Mix all ingredients until dissolved. Frost and refrigerate cake.

Lemon Cake

Jodi Furnald

1 pkg. lemon cake mix
1 pkg. instant lemon pudding mix
4 lg. eggs
1 c. water
1/3 c. vegetable oil

Combine cake mix, pudding mix, eggs, water and oil in a large bowl. Beat with an electric mixer at medium speed for 2 minutes. Pour into 10-inch tube pan (or bundt pan) that has been greased and floured. Bake at 350° for 50 to 60 minutes.

Glaze: Take your favorite pre-made frosting (vanilla or lemon, both are good) and warm it on the stove over low-medium heat, or in the microwave. Drizzle over cooled cake.

Oatmeal Cake

Gregory Barclay

1 c. quick oatmeal
1 1/4 c. boiling water
1/2 c. margarine
1 c. brown sugar
1 c. white sugar
2 eggs
1 tsp. vanilla
1 1/2 c. flour
1 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1 tsp. cinnamon

COCONUT TOPPING:
1/2 c. brown sugar
1/3 c. margarine
1/4 c. cream or milk
1/2 c. chopped nuts
1 c. coconut

Preheat oven to 350˚. Combine oatmeal and boiling water; let stand 20 minutes. Cream together margarine, brown sugar and white sugar. Add eggs and vanilla. Add oatmeal mixture and beat well. Sift together flour, baking soda, baking powder, salt and cinnamon. Add to creamed mixture and beat well. Pour into a greased and floured 9x13-inch cake pan. Bake for 35 minutes, or until tests done.

For topping, combine all ingredients and spread on hot cake. Broil 2 to 4 minutes, until browned. Watch closely! Yield: 16 to 18 servings.

A rich moist cake, especially popular with coconut lovers!

Oatmeal Chocolate Chip Cake

Cyndy Howell

1 3/4 c. boiling water
1 c. uncooked oatmeal
1 c. lightly-packed brown sugar
1 c. sugar
1 stick margarine (1/2 c.)
2 lg. eggs
1 3/4 c. unsifted flour
1 tsp. baking soda
1/2 tsp. salt
1 T. cocoa
3/4 c. chopped walnuts
1 (12 oz.) pkg. semi-sweet chocolate chips

Pour boiling water over oatmeal; let stand at room temperature for 10 minutes. Add brown sugar, white sugar and margarine. Stir until margarine melts. Add eggs and mix well. Mix flour, baking soda, salt and cocoa together; add to sugar mixture. Mix well. Add 1/2 of the package of chocolate chips. Pour batter into greased and floured 9x13-inch cake pan. Sprinkle walnuts and the rest of the chocolate chips on top. Bake at 350˚ for 40 minutes. Yield: 12 to 15 servings.

Peach Coffeecake

Mary Carlson

1 (18 oz.) pkg. yellow cake mix
1 (21 oz.) can peach pie filling
3 eggs
3 T. sugar
1 tsp. cinnamon

Mix together by hand, the cake mix, pie filling and eggs. Spread in a 9x13-inch pan that has been spayed with vegetable oil. Stir together the sugar and cinnamon; sprinkle over cake batter. Bake, uncovered, at 350° for 30 minutes. Test with toothpick.

Note: *For even distribution of the fruit, you could cut in half the larger fruit slices. For a different taste, substitute spice cake mix with apple pie filling.*

Pumpkin Cake

Gayla Moore

1 box yellow cake mix (save out 1 c.)
1/2 c. melted margarine
1 egg
1 can Libby's pumpkin pie mix
2 eggs
1/2 c. milk
1/4 c. sugar
1/4 c. melted margarine
1 tsp. cinnamon

Mix cake mix, 1/2 cup margarine and 1 egg together. Press into a 9x13-inch pan. Mix and spread over the first layer, the pumpkin mix, 2 eggs and 1/2 cup milk.

For top layer, mix reserved cake mix, sugar, 1/4 cup margarine and cinnamon. Crumble over top. Bake at 350° for 45 to 50 minutes. Serve with Cool Whip.

Mom's Raspberry Cake

Marlys Hartman

1 white cake mix (Deluxe Duncan Hines)
4 eggs
2/3 c. oil
1 sm. pkg. raspberry Jello
1 box frozen red raspberries, thawed
2 tsp. raspberry flavoring

Mix cake mix, eggs and oil. Beat 3 minutes. Add the Jello, thawed raspberries and raspberry flavoring. Mix thoroughly. Bake in greased and floured 9x13x2-inch pan in 325° oven for approximately 50 minutes, or until cake springs back when touched in the middle. Serve with whipped cream.

A favorite of my dear Mom's, served frequently at her circle meetings.

Rhubarb Cake

Liz Sletten,
Anne Kottman

white cake mix
c. rhubarb, cut in 1/2" pieces
1 c. sugar
1 c. whipping cream

Make cake mix as directed on box. Pour into a 9x13-inch greased pan. On top, add the 4 cups rhubarb and sugar (that has been mixed together). Pour the whipping cream over the top. Bake at 350° for 50 to 60 minutes. Yield: 15 to 18 servings.

Variation: *Anne uses a yellow cake mix and 2 cups rhubarb.*

Rhubarb Upside-Down Cake

Jean Crovisier-Torgeson

c. cut-up rhubarb
0 marshmallows, halved
3/4 c. sugar, divided
/2 c. shortening
beaten eggs
1 3/4 c. flour
1/4 tsp. salt
3 tsp. baking powder
1/2 c. milk

Arrange rhubarb in bottom of a 10-inch skillet. Add marshmallows and 3/ cup sugar.

Thoroughly cream shortening and 1 cup sugar. Add eggs; beat thoroughly. Sift flour, salt and baking powder together. Add sifted dry ingredients alternately with milk. Pour over rhubarb. Bake at 350° for 1 hour. Cool 5 minutes. Loosen edge of pan with knife. Invert serving plate over skillet. Turn upside down and remove skillet. Serve with whipped cream, if desired. Yield: 8 servings.

Rhubarb Cake

Nadine Buss

/2 c. shortening
1/2 c. sugar
egg
c. buttermilk or sour milk
1 tsp. baking soda, dissolved in milk
1 tsp. vanilla
2 c. flour
2 c. rhubarb, cut fine

OPPING:
/2 c. sugar
1 tsp. cinnamon

Mix all ingredients together in order shown and pour into a 9x13-inch pan. Mix together the sugar and cinnamon; spread over the cake for topping. Bake at 350° for 30 minutes. Yield: 12 to 15 servings.

Good plain, topped with ice cream or whipped cream.

Rhubarb Cake with Caramel Topping

Dorothy Dyer,
Naomi Grindeland

1/2 c. butter
1 1/2 c. sugar
1 tsp. vanilla
1 egg
2 1/2 c. flour
1 tsp. baking soda
1/2 tsp. salt
1 c. buttermilk
3 c. chopped rhubarb
1 c. brown sugar

CARAMEL TOPPING:
1/2 c. butter
1 c. sugar
1 sm. can evaporated milk
Chopped nuts, for topping

Cream butter, sugar and vanilla. Add egg. Add sifted ingredients alternately with buttermilk. Fold in chopped rhubarb. Put into a greased and floured 9x13-inch pan. Sprinkle with brown sugar. Bake at 350˚ for 45 to 50 minutes. When cake is baking, prepare topping. Mix and boil topping for 3 minutes. Spread on warm cake. Sprinkle with chopped nuts.

Naomi said, "For the nuts, I use pecans. I coat rhubarb with a little of the flour. Keeps rhubarb from sinking to the bottom of the pan. This is our daughter's favorite cake. It is great as her birthday is in June when rhubarb is in season."

There was a church that had problems with outsiders parking in its parking lots, so they put up a sign: Church Car Park - For Members Only Trespassers will be baptized!

Tiramisu Cake

Norma McNertney

CAKE:
1 pkg. white cake mix with pudding
1 tsp. instant coffee
1/4 c. strong-brewed coffee
1 T. coffee liqueur or espresso coffee

FILLING:
1 (8 oz.) ctn. Mascarpone cheese
1/2 c. confectioners' sugar
1 T. coffee liqueur or espresso coffee

FROSTING:
2 c. whipping cream
1/4 c. confectioners' sugar
2 T. coffee liqueur or espresso coffee

GARNISH:
Cocoa powder
Chocolate curls

Cake: Preheat oven to 350°. Grease and flour 3 (9-inch) round cake pans. Prepare cake mix according to package directions. Divide 2/3 of batter between 2 pans. Stir instant coffee into remaining batter; pour into remaining pan. Bake cakes until toothpick inserted in center comes out clean, about 20 minutes. Transfer pans to wire racks; cool completely. In a measuring cup, combine brewed coffee and coffee liqueur; set aside.

Filling: In a small bowl, using an electric mixer set on low speed, combine Mascarpone, sugar and liqueur; beat just until smooth. Cover with plastic wrap and refrigerate.

Frosting: In a medium bowl, using an electric mixer set on medium-high speed, beat cream, sugar and liqueur until stiff. Fold 1/2 cup cream mixture into filling mixture.

To Assemble: Place one plain cake layer on serving plate. Using a thin skewer, poke holes in cake, about 1 inch apart. Pour 1/3 of reserved coffee mixture over cake, then spread 1/2 of filling. Top with coffee-flavored cake layer; poke holes in cake. Pour another 1/3 of coffee mixture over second layer and spread with remaining filling. Top with remaining cake layer; poke holes in cake. Pour remaining coffee mixture on top. Spread sides and top of cake with frosting. Place cocoa in sieve and lightly dust top of cake. Garnish with chocolate curls. Refrigerate at least 30 minutes before serving.

Champagne Cake

Naomi Grindeland

CAKE:

1 (2-layer-size) pkg. white cake mix
2 egg whites
2/3 c. cherry wine
2/3 c. water

FILLING & ICING:

1/3 c. solid Crisco
1/3 c. milk
1 lb. powdered sugar
4 drops red food coloring (opt.)
1/2 pt. whipping cream, whipped

Combine ingredients for cake and beat for 4 minutes. Pour into 2 greased and floured 9-inch cake pans (round). Bake at 350° for 20 minutes, or until test with toothpick comes out clean.

Note: Cool, and then freeze cake before filling and icing. It is a delicate cake—best frosted when frozen.

Filling and Icing: Combine shortening, milk, sugar and coloring. Beat well. Use 1/2 of this mixture for filling between cake layers. Gently fold whipped cream into remaining half and use as icing. Refrigerate after icing.

This is truly a delightful cake. For cherry wine, I use Ernest & Julio Gallo white Zinfandel. I also have made this in 2 (9x13-inch) pans and works well, as it seems to serve more people. The secret of success is don't overbake cake. When baking 9x13-inch pans, I bake one at a time, and turn the phone off! "Stay by your cake."

Crazy Cake

Kathy Anderson

CAKE:

3 c. flour
2 c. sugar
1 tsp. salt
2 tsp. baking soda
1/2 c. cocoa
1 tsp. vanilla
2 T. vinegar
3/4 c. oil
2 c. water

FROSTING:

1 c. sugar
2 T. cocoa, or 1 (1 oz.) sq. chocolate
1/3 c. cream or milk
1/4 c. butter
1 tsp. vanilla

Put dry ingredients into a 9x13-inch pan. Mix well. Make 3 depressions; put vinegar, vanilla and oil in each. Pour the water over all and mix well in the pan. Bake at 350° for 30 to 40 minutes.

Frosting: Put all in a pan and cook, stirring constantly. Let boil 3 minutes; cool and spread over cake.

Pecan Chip Tube Cake

Alice Fardal

1 (18 1/4 oz.) yellow cake mix
1 (3.4 oz.) pkg. instant vanilla pudding mix
4 eggs
1 c. vegetable oil
1 c. sour cream
1 c. chopped pecans
6 oz. semi-sweet chocolate chips (mini)
1 c. mini marshmallows

Combine the first 5 ingredients. Beat at low speed for 2 minutes, or until combined. Pour 1/2 into a floured 10-inch tube pan. Combine pecans and chocolate chips. Sprinkle 1/2 over the batter. Top with marshmallows and the rest of the batter. Sprinkle the rest of the pecan mixture on top. Bake for 55 to 60 minutes at 350°, or until a toothpick near the center comes out clean. Cool for 10 minutes. Invert to remove cake and immediately invert again onto a serving plate. Yield: 12 to 16 servings.

Laura's Birthday Cake

Shelly Gehring,
Anne Kottman

1 box Duncan Hines yellow cake mix
1 box instant vanilla pudding
4 T. poppy seeds
1 c. water
1/2 c. oil
4 eggs

In a mixing bowl, combine cake mix, pudding, poppy seeds, water and oil. Mix until smooth. Add eggs, one at a time, mixing between each. Pour batter into a lightly-greased bundt or similar ring pan. Bake at 350° for 45 minutes, or until cake tests done with toothpick. Cool cake 15 to 20 minutes before turning out of pan.

Variations:

- Instant butterscotch pudding may be substituted for the vanilla.
- Anne serves this cake with the following warm sauce:

1/2 c. butter
1 c. brown sugar
1/2 c. cream
1 T. flour

Combine ingredients and bring to a boil while stirring.

This is the most requested dessert at the Gehring house.

Cupcakes with Filling

Dorothy Dyer

1 box chocolate cake mix with pudding
1 (8 oz.) pkg. cream cheese
3/4 c. sugar
1 egg
1 c. chocolate chips

Prepare cake mix as instructions on box; set aside. Mix cream cheese, sugar and eggs together; add chocolate chips. Fill cupcake liners 2/3- to 3/4-full. Drop generous teaspoons of filling on top. Bake at 350˚ for 30 minutes.

These cupcakes are so moist with the filling. No frosting is required.

Softball Team's Cream-Filled Cupcakes

Jeanne Stewart

Chocolate cake mix
1/2 c. granulated sugar
2/3 c. shortening
1/3 c. milk
1/4 tsp. salt
1 tsp. vanilla
1 T. water
1/4 c. powdered sugar

Use the chocolate cake mix directions to make cupcakes. Allow them to cool.

Mix sugar, shortening, milk, salt and vanilla; beat for 10 minutes. Add water and powdered sugar. Use cake decorating tip to force filling into the cupcakes.

Frostings

Fluffy Uncooked Frosting

Nadine Dobbe

1 c. sugar
1 egg white, unbeaten
1/4 tsp. cream of tartar
1 tsp. vanilla
1/2 c. boiling water

Mix sugar, egg white, cream of tartar and vanilla. Add water. Beat with electric mixer on "high" until stiff, about 5 minutes. Makes a light, tasty, smooth and easy-to-spread frosting.

This recipe came from Mark's mom years ago and has been a favorite ever since.

Creamy White Frosting

Ingrid Place

1 c. shortening
1 1/2 tsp. vanilla
4 1/2 c. powdered sugar
3 to 4 T. milk

Beat shortening and vanilla on medium speed of electric mixer for 30 seconds. Gradually add about 1/2 of the powdered sugar, beating well. Add 2 tablespoons of the milk. Gradually beat in remaining powdered sugar and enough milk to make of spreading consistency. (To make stiffer consistency, add additional powdered sugar.)

This frosting is great for cookies and also for the kids to use for their gingerbread houses at Christmas, as it hardens well.

Easy Chocolate Frosting

Marilyn Ause

6 marshmallows
1 sq. Baker's unsweetened chocolate
2 T. butter or margarine
3 T. water
1 1/2 to 2 c. powdered sugar

Melt marshmallows, chocolate, butter and water in top of double boiler. When melted together, remove from heat and beat in powdered sugar. That's all.

Note: *Makes enough for an 8x8-inch pan. Double amount for a 9x13-inch pan or for layer cake. If you add too much sugar, just add a few drops of milk.*

Coconut-Pecan Frosting

Cheryl Kingland

1 c. Carnation evaporated milk
1 c. sugar
3 egg yolks, beaten
2 sticks margarine, melted
1 tsp. vanilla
1 1/3 c. coconut
1 c. chopped pecans

Combine milk, sugar, egg yolks and margarine. Add vanilla. Cook over low heat, stirring constantly. (Can be done faster in the microwave, stirring every few minutes.) When thick, add coconut and pecans. Beat several times. Cool slightly before frosting the cake.

Sheet Cake Frosting

Nadine Buss

2 T. cocoa
1/4 c. milk
1 stick margarine
3 1/2 c. powdered sugar, unsifted
1 tsp. vanilla

Combine cocoa, milk and butter; heat to boiling. Boil 1 minute, stirring constantly. Mix in powdered sugar and vanilla; beat until smooth. Pour warm frosting over cake as soon as cake is removed from the oven.

Bars

Sand Castle Brownie Mix

Rhonda Clayton

1/3 c. chopped nuts
1/2 c. semi-sweet chocolate chips
1/3 c. flaked coconut
2/3 c. packed brown sugar
3/4 c. sugar
1/3 c. baking cocoa
1 1/2 c. all-purpose flour

ADDITIONAL INGREDIENTS:
2 eggs
2/3 c. vegetable oil
1 tsp. vanilla extract

In a 1-quart glass container, layer the first 7 ingredients in order listed, packing well between each layer. Cover and store in a cool, dry place up to 6 months.

To Prepare Brownie Mix: In a bowl, combine eggs, oil, vanilla and brownie mix; mix well. Spread into a greased 8-inch square baking pan. Bake at 350˚ for 30 minutes, or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Yield: 1 batch.

Attach the recipe to a jar of the layered mix and give as a gift. Or, just make ahead to have on hand.

Buttermilk Brownies

Kimberly Anderson,
Freda DeWitt, June Thorsbakken

2 c. flour
2 c. sugar
2 sticks oleo
1 c. water
4 T. cocoa
2 eggs
1/2 c. buttermilk
1 tsp. baking soda
1 tsp. vanilla

ICING:
1 1/2 c. sugar
6 T. oleo
6 T. milk
1/2 c. chocolate chips

Mix sugar and flour together; set aside. In a saucepan, bring oleo, water and cocoa to a boil. Pour over the flour mixture; beat 2 minutes. Add eggs; mix well. Add baking soda, buttermilk and vanilla; beat 2 minutes. Pour into greased 13x15-inch jellyroll pan. Bake at 350˚ for 20 to 25 minutes.

Icing: Bring sugar, oleo and milk to a boil and boil for 1 minute. Remove from stove top and add chips. Beat until smooth; frost brownies.

Yield: 24 servings.

FROSTING VARIATION:
1 stick melted oleo
1/4 c. cocoa
6 T. milk
1 tsp. vanilla
3 1/2 c. powdered sugar

Combine ingredients and pour over hot brownies.

May substitute 1/2 cup milk with 2 teaspoons of vinegar for buttermilk.

Hershey Brownies

Irene Pope,
Nancy Kaltenheuser

1 stick oleo or butter
1 c. sugar
4 eggs
1 c. flour
1 can Hershey's chocolate syrup
1 c. chopped nuts (opt.)

FROSTING:
1 c. sugar
4 T. milk
4 T. butter

Grease a 9x13-inch pan or jellyroll pan (10x15-inch). Cream sugar, and butter. Add eggs, flour and syrup. Beat together for several minutes. Pour into pan. Bake at 350˚ for 30 minutes.

Frosting: Put into heavy saucepan and boil for 1 minute. Stir constantly. Take off heat and add 1/2 cup chocolate chips. Stir until thickened and pour over brownies.

Variation: *Nancy makes her frosting with 6 tablespoons butter, 6 tablespoons milk and 1 1/2 cups sugar. Directions the same.*

Birthday Brownies

Jean Nicol Jahren

4 eggs, separated
2 c. white sugar
1 c. butter or margarine
1/2 c. cocoa
1 c. flour
1 tsp. vanilla
Nuts (opt.)
1 (12 oz.) pkg. chocolate chips

Beat egg whites until they form stiff peaks; set aside. In another bowl, blend egg yolks, sugar, butter and cocoa. Add flour, vanilla and nuts. Fold in egg whites. Pour into a greased jellyroll pan. Bake for 30 minute at 325˚.

Frost, if desired, by sprinkling chocolate chips over baked brownies and spreading when melted.

These are my boys' favorite birthday request.

Brownies

Sue Taege

4 sq. (4 oz.) chocolate (baking chocolate)
3/4 c. margarine
6 eggs
3 c. sugar
2 tsp. vanilla
2 c. flour
1/2 tsp. salt
1/2 c. nuts

FROSTING:
3 T. margarine, softened
1/4 c. cocoa
1 1/3 c. powdered sugar
2 1/2 to 3 T. milk
1 tsp. vanilla

In a saucepan, melt chocolate in margarine. In another bowl, beat eggs and add sugar. Add to chocolate mixture. Add vanilla, salt and flour. Add nuts. Bake in greased jellyroll pan in a 350˚ oven for 12 to 15 minutes, or a 9x13-inch pan for 35 minutes. Frost when cooled. Yield: 18 to 21 bars.

Substitution: *4 squares of chocolate equals 12 tablespoons baking chocolate powder plus 3 tablespoons oil.*

Kindness is difficult to give away because it keeps coming back.

Hattie's Brownies

Donna Liming,
Jerry Pierce

4 sq. semi-sweet chocolate
2 sticks margarine (1 c.)
2 c. sugar
1 to 2 tsp. vanilla
4 eggs
2 c. flour
1 tsp. baking powder
1 tsp. salt
2 c. whole English walnuts (more or less, as desired)

Melt chocolate squares and margarine in microwave on HIGH for about 4 minutes in an 8-cup glass measuring cup or microwave-safe bowl. Stir the melted chocolate and margarine with a wooden spoon until smooth. (Do not use an electric mixer at any time with this recipe!) Add sugar and vanilla; mix well. Add eggs and mix well. Add flour, baking powder and salt; fold in gently with the wooden spoon. You want little clumps of the flour to remain in the dough. Add nuts by folding them into the dough. Pour into a well-sprayed 9x13-inch baking pan and bake at 375° for 30 minutes. Test with toothpick.

Variation: *Donna likes to frost these brownies with the following:*

4 T. cocoa
1/2 c. milk
1/2 c. butter or margarine
2 c. sugar

Place all ingredients into saucepan and bring to a hard rolling boil. Time 2 minutes. Cool and beat until spreading consistency. Frost.

Fudge Nut Bars

Betty Gyllstrom,
Wife of former pastor, Les Gyllstrom

BATTER:
1 c. shortening
2 c. brown sugar
2 eggs
2 tsp. vanilla
2 1/2 c. flour
1 tsp. baking soda
1/2 tsp. salt
3 c. oatmeal

FILLING:
1 (12 oz.) pkg. chocolate chips
1 can sweetened condensed milk
2 T. butter
Salt
1 c. chopped nuts

Cream the first 4 ingredients together. Add the next 4 ingredients. Spread 2/3 of the oatmeal mixture in a greased jellyroll-size pan. Melt over low heat, the ingredients for filling. Add this over the oatmeal mixture in the pan. With remaining oatmeal dough, dab it over top of chocolate mixture. Bake at 350° for 25 to 30 minutes. Cut when cool.

This makes a large batch of bars and is a good treat in a potluck when you need to bring something.

Delicious Bars

Ardie Roehr

FIRST LAYER:
1 c. flour
1/2 c. butter
1/4 c. powdered sugar

SECOND LAYER:
1 1/4 c. graham crackers, crushed
1/4 tsp. salt
1 tsp. baking powder
1 can sweetened condensed milk
1/2 c. nuts
1/2 c. chocolate chips

FROSTING:
1/2 c. butter
1 1/2 c. powdered sugar
1 tsp. vanilla

First Layer: Blend flour with butter and powdered sugar. Press into a 9x13-inch pan and bake for 10 minutes at 350˚.

Second Layer: Combine crushed graham crackers, salt, baking powder, milk, nuts and chocolate chips. Mix well and spread over first layer. Return to oven and bake for 20 to 30 minutes. Watch closely—just bake to golden brown!

Frosting: Combine butter, powdered sugar and vanilla. Cream well and frost bars after they have cooled.

Chocolate Chip Bars

Pat Banitt

14 double graham crackers, crushed
1 tsp. baking powder
1/2 to 3/4 c. nuts, chopped
1 (12 oz.) pkg. chocolate chips
2 cans Eagle Brand sweetened condensed milk
Powdered sugar

Line a 9x13-inch pan with foil. In a bowl, mix together the dry ingredients. Add the milk and stir together well. Pour batter into the foil-lined pan. Bake at 350˚ for 30 minutes. Cool for 1 hour. Flip pan over and pull off foil. Cool another hour; cut into bars, and roll in powdered sugar.

These are better if allowed to rest for a day.

Chocolate Bars

Maxine Julius

1 pkg. German chocolate cake mix
2/3 c. cold butter or margarine
1 c. (6 oz.) semi-sweet chocolate chips
1 (15 oz.) can coconut-pecan frosting mix
1/4 c. milk

Mix cake mix with the butter until crumbly. Press 2 1/2 cups of the mix into a greased 9x13-inch pan. Bake at 350° for 10 minutes. Immediately sprinkle with the chocolate chips. Drop frosting mix by tablespoonfuls over the chips and spread. Stir milk into the remaining cake mixture and drop by teaspoonfuls over top, and spread. Bake for 25 to 30 minutes longer, or until bubbly around the edges and the top is cracked. Cool on wire rack and refrigerate 4 hours before cutting.

Chocolate Crumble Bars

Florence Bireline

1/2 c. margarine
3/4 c. sugar
2 eggs
1 tsp. vanilla
3/4 c. flour
1/4 tsp. baking powder
1/4 tsp. salt
2 T. cocoa
1/2 c. nuts, chopped
2 c. mini marshmallows
1 c. chocolate chips
1/2 c. peanut butter
1 1/2 c. Rice Krispies cereal

Cream margarine and sugar; beat in the eggs. Stir in vanilla. Mix flour, baking powder, salt, cocoa and chopped nuts together; stir into the sugar-egg mixture. Spread into a greased 9x13-inch pan. Bake for 15 to 20 minutes at 350°. Remove from oven; sprinkle with marshmallows and return to the oven for 3 minutes. Remove from oven and cool.

In a small saucepan, combine chocolate chips and peanut butter. Cook over low heat until chocolate is melted and mixture is smooth. Remove from heat and stir in Rice Krispies. Spread mixture on top of cooled bars. Chill and cut into 3 dozen bars. Keep in the refrigerator.

Choco-Scotch Bars

Paula Litchfield

1 c. butter, melted
2 c. sugar
4 eggs
3 tsp. vanilla
2 c. flour
1/2 tsp. salt
1 1/2 oz. unsweetened chocolate, melted
1/2 c. chopped nuts
1 (6 oz.) pkg. semi-sweet chocolate chips

Cream butter, sugar, eggs and vanilla in mixing bowl. Add flour and salt. Divide batter in half (leave more for the vanilla layer). Add unsweetened chocolate to 1/2 of the batter, leaving the other 1/2 vanilla. Pour chocolate batter into greased 9x13-inch pan and carefully pour the vanilla batter over the chocolate layer. Use rubber spatula to smooth top layer over. Sprinkle chocolate chips and nuts on top. Bake at 350° for 30 to 40 minutes, until toothpick inserted comes out clean. Yield: 2 dozen bars.

Chocolate Chip Cheese Bars

Kim Wierson

1 (18 oz.) tube refrigerated chocolate chip cookie dough
1 (8 oz.) pkg. cream cheese, softened
1/2 c. sugar
1 egg

Cut cookie dough in half. For crust, press 1/2 of the dough onto the bottom of a greased 8-inch square baking dish. In a mixing bowl, beat cream cheese, sugar and egg until smooth. Spread over crust. Crumble remaining dough over top. Bake at 350° for 35 to 40 minutes, or until a toothpick inserted near the center comes out clean. Cool. Refrigerate leftovers. Yield: 12 to 16 servings.

Chocolate-Caramel Brownies

Sharon Anderson

1 (1 lb.) pkg. Kraft caramels
2/3 c. evaporated milk, divided
1 German chocolate cake mix
3/4 c. melted oleo
1 c. chocolate chips
1 c. nuts (opt.)

Melt caramels in 1/3 cup milk. Grease and flour a 9x13-inch pan. Combine cake mix, oleo and 1/3 cup milk. Press 1/2 of cake mixture into pan. Bake for 6 minutes at 350°. Spread on chips, nuts and caramel mixture. Crumble on reserved dough for topping. Bake for 15 to 18 minutes. Cool. Can refrigerate to harden caramel.

Butter Pecan Turtle Bars

Pastor Bill and Astrid Hilker,
Spokane, WA

2 c. flour
1 c. brown sugar
1/2 c. oleo
Pecans
2/3 c. oleo
1/2 c. brown sugar
Chocolate chips

In a mixing bowl, combine flour, 1 cup brown sugar and 1/2 cup oleo; mix well. Pat into ungreased 9x13-inch pan. Sprinkle pecans over unbaked crust.

In a saucepan, combine 2/3 cup oleo and 1/2 cup brown sugar. Bring to a boil and cook for 1 1/2 minutes. Pour over pecans and crust. Bake for 20 minutes at 350˚. Remove and sprinkle with chocolate chips; melt slightly and swirl. Cool and cut. Yield: 3 to 4 dozen bars.

Banana Cocoa Bars

Patti Nervig

1/2 c. butter
1 c. sugar
1 egg
1 tsp. vanilla
1 1/2 c. ripe mashed bananas
1 1/2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1/4 c. cocoa

Cream the butter and sugar. Add the egg and vanilla; mix well. Add and mix the mashed bananas. Mix together the flour, baking powder, baking soda and salt in a small bowl, and add to the butter, sugar, egg and vanilla mixture. Divide batter in half; add cocoa to 1/2 the batter and mix well. Put the cocoa batter into the bottom of a greased 9x13-inch pan and spread evenly. Pour and spread the remaining batter on top of the cocoa batter. Bake at 350˚ for 25 minutes.

May be frosted with vanilla frosting.

"It is unlikely there'll be a reduction in the wages of sin."

Creme De Menthe Bars

Ingrid Place

1 c. margarine, divided
1/2 c. cocoa
1/2 c. powdered sugar
1 egg, beaten
1 tsp. vanilla
2 c. graham cracker crumbs
1/3 c. creme de menthe syrup
3 c. powdered sugar
1/4 c. margarine
1 1/2 c. semi-sweet chocolate chips

On stove, heat and stir 1/2 cup margarine and cocoa until well blended. Remove from heat and stir in powdered sugar, egg and vanilla. Add graham cracker crumbs and mix well. Press into bottom of ungreased 9x13-inch pan.

On stove, in another pan, melt 1/2 cup margarine and syrup. With mixer, beat powdered sugar with melted margarine and syrup together. Spread over bottom layer and chill. On stove, in another pan, melt 1/4 cup margarine and chocolate chips, stirring over low heat until melted. Spread over mint layer. Cool completely before cutting. Cut in 1-inch squares. Refrigerate.

S'mores Bars

Rhonda Clayton

8 to 10 whole graham crackers
1 pkg. fudge brownie mix (8" square size)
3 c. mini marshmallows
1 c. semi-sweet chocolate chips
2/3 c. chopped peanuts

Arrange graham crackers in a single layer in a greased 9x13x2-inch baking pan. Prepare the brownie batter according to package directions. Spread over crackers. Bake at 350° for 25 to 30 minutes, or until a toothpick inserted near the center comes out clean. Sprinkle with marshmallows, chocolate chips and peanuts. Bake 5 minutes longer, or until marshmallows are slightly puffed and golden brown. Cool on wire rack before cutting. Yield: 2 dozen.

Chocolate Saltines

Eileen Klonglan

(Mock Heath Bars)
40 saltine cracker squares
1 c. butter or margarine
1 c. brown sugar, packed
1 1/2 c. chocolate chips
3/4 c. nuts, chopped

Grease well (or spray) a jellyroll pan. Place crackers on pan, side-by-side. Heat butter and brown sugar until boiling. Boil 3 minutes, stirring. Pour mixture over crackers and spread evenly. Bake at 400° until very bubbly. Remove from oven; sprinkle with chocolate chips. Wait until chips melt; spread evenly and sprinkle with chopped nuts. Cool. Cut before completely hardened, or let harden completely in refrigerator and break into pieces. Yield: 40 bars.

Cheerios Treats

Nancy Kaltenheuser

3 T. margarine
1 (10 1/2 oz.) pkg. mini marshmallows (6 c.), or 38 to 40 lg. marshmallows
1/2 c. smooth or crunchy peanut butter
4 to 4 1/2 c. Cheerios

Grease a 9x13-inch pan. Microwave margarine in a large microwavable bowl on HIGH for 45 seconds, or until melted. Add marshmallows; toss to coat with margarine. Microwave on HIGH for 1 1/2 minutes, or until smooth when stirred, stirring after 45 seconds. Stir in peanut butter. Immediately add cereal; mix lightly, until well coated. Using greased spatula, press mixture into prepared pan. Cool; cut into squares. Yield: 24.

Breakfast Bars

Roy Hougen

1 c. margarine
1/2 c. dark molasses
1/2 c. brown sugar
4 eggs
2 c. flour
1 c. wheat germ
2 tsp. baking powder
1/2 tsp. salt
1 c. quick oats
1 c. raisins
1 c. coarsely-chopped walnuts

Cream together margarine, sugar, molasses and eggs. stir in flour, wheat germ, baking powder and salt. Mix thoroughly. Blend in oats, raisins and chopped walnuts. Spread in a greased 9x13-inch cake pan. Bake in 350° oven for 30 minutes (lightly browned and springs back when touched). Cool in pan. Cut into bars, 1x2 inches. Yield: approximately 3 1/2 dozen.

Cut larger size bars for men for breakfast or morning coffee. These bars are nutritious and "stick to the ribs."

Microwave Scotcheroos

Marianne Berhow, Cheryl Langston, Nancy Keltenheuser, Jessica Nehls

1/2 c. sugar
1/2 c. corn syrup
1/2 c. peanut butter
3 c. Rice Krispies

FROSTING:
1/4 c. butterscotch chips
1/2 c. chocolate chips

Bars: Combine sugar, corn syrup and peanut butter in microwave-safe bowl. Microwave for 1 1/2 minutes, and then stir. Microwave another 1 1/2 minutes and stir. Add 3 cups Rice Krispies and mix well. Pour into a greased 8x8-inch pan.

Frosting: Melt butterscotch and chocolate chips in microwave for 45 seconds; stir and microwave for 45 seconds more. Stir. Pour over cereal. When cool, cut into squares and store in airtight container.

Yield: 12 bars.

Salted Nut Roll Bars

Alice Sorenson

1 pkg. yellow cake mix (no pudding)
1/2 c. margarine, melted
1 egg
4 c. mini marshmallows
2/3 c. white corn syrup
1/4 c. margarine
2 tsp. vanilla
12 oz. peanut butter chips
2 c. plain salted peanuts
2 c. Rice Krispies

Mix together cake mix, 1/2 cup margarine and egg. Press into ungreased 9x13-inch cake pan. Bake at 350˚ for approximately 12 minutes. Cover with marshmallows and bake 3 minutes, or until marshmallows are fluffy. Heat together corn syrup, 1/4 cup margarine, vanilla and peanut butter chips. Remove from heat; add peanuts and Rice Krispies. Drop on top of marshmallows and spread with greased fingers. Refrigerate until set and store at room temperature.

Caramel Peanut Bars

Willa Holger,
Maxine Jensen

1 1/2 c. quick-cooking oats
1 1/2 c. all-purpose flour
1 1/4 c. packed brown sugar
3/4 tsp. baking soda
1/4 tsp. salt
3/4 c. butter or margarine, melted
1 (14 oz.) pkg. caramels
1/2 c. whipping cream
1 1/2 c. (9 oz.) semi-sweet chocolate chips
3/4 c. chopped peanuts

In a bowl, combine the first 5 ingredients. Stir in butter. Set aside 1 cup for topping. Press remaining mixture into a greased 9x13-inch baking pan. Bake at 350° for 10 minutes.

Combine caramels and cream in a heavy saucepan or microwave-safe bowl. Cook over low heat until melted. Sprinkle chocolate chips and peanuts over the crust. Top with caramel mixture. Sprinkle with reserved oat mixture. Bake for 15 to 20 minutes. Cool before cutting. Yield: 3 dozen.

English Toffee Bars

Dorothy Kloock

1 c. butter
1 c. sugar
1/4 tsp. salt
1 egg yolk
1 tsp. vanilla
2 c. flour
1 egg white
1/2 c. pecans

In mixer, cream sugar, butter and salt together until light and fluffy. Add egg yolk and vanilla. Beat until smooth. Mix in flour. Dough will be stiff and you may have to use hands to press dough onto oiled 10x15-inch cookie sheet. Whip egg whites until foamy and spread on dough. Press pecans into dough by hand. Bake at 300° until firm and dry, about 45 minutes. While still hot, cut into strips.

Easy Oatmeal Bars

Diane Nelson

1/2 c. margarine, melted
1 c. brown sugar
1/3 to 1/2 c. white corn syrup
2 tsp. vanilla
4 c. rolled oats
1 c. chocolate chips, melted
1/2 c. peanut butter

Preheat oven to 350°. Grease an 11x15-inch pan and set aside.

Stir together melted margarine, brown sugar, corn syrup and vanilla. Stir in rolled oats. Press into greased 11x15-inch pan. Bake at 350° for 12 minutes.

Combine melted chocolate chips and peanut butter. Spread over oatmeal base. Cut when partly cool. Store in refrigerator. Yield: 32.

Frosted Peanut Butter Bars

Nancy Kaltenheuser

BARS:

1/2 c. oleo
1/2 c. packed brown sugar
1/2 c. white sugar
1 lg. egg
1/2 c. flour
1/2 tsp. baking powder
1/3 c. crunchy peanut butter
1 c. quick-cooking oatmeal

FROSTING:

1/4 c. creamy peanut butter
2 to 3 T. milk
1 tsp. vanilla
1/4 c. shortening
1 3/4 c. sifted powdered sugar

Bars: Mix all ingredients together thoroughly. Place in greased 9x13-inch pan. Bake at 350° for 20 to 25 minutes. Cool.

Frosting: Mix ingredients together and spread on cooled bars.

Peanut Butter Bars

Marilyn Ause

2/3 c. vegetable oil
2 c. sugar
4 eggs
2 tsp. vanilla
1/2 c. chunky peanut butter
1 1/3 c. flour
1/2 tsp. salt
1/2 c. chopped nuts (opt.)

FROSTING:

2 c. powdered sugar
1/4 c. margarine (or butter)
1 or 2 T. peanut butter
2 T. milk

Beat together the oil and sugar; add eggs and vanilla. Beat well. Add the peanut butter; mix well. Sift the flour and salt together; add to the batter gradually, and beat. Add the nuts, if wanted, and mix well. Pour into a greased and floured 9x9-inch baking pan (use a 10x15-inch pan for a doubled recipe) and bake at 350° for 20 to 25 minutes (slightly longer for the doubled recipe). Cool, then frost with the butter frosting.

For the frosting, mix the 4 ingredients together well (increase amounts for larger recipe).

Goodie Bars

Darlean Moore

1/2 c. butter
1 c. chunky peanut butter
1 (6 oz.) pkg. butterscotch chips
1 (10 oz.) pkg. colored mini marshmallows
1 c. coconut

Melt butter. Stir in peanut butter and butterscotch chips. Cool slightly, then add marshmallows and coconut. Mix well and spread out in a 9x13-inch pan. Chill until set. Cut into bars.

These bars make a very good snack. They are not rich and are satisfying.

Butter Bar Cookies

Eunice Easton

1 lb. room-temp. butter
1 c. sugar
5 c. flour

Cream butter (no substitutes). Add sugar and blend well. Now add flour and mix well. Knead and put into a 10x13-inch pan. Pat firmly and prick all over with a fork or cake breaker. Bake at 300˚ for 1 hour. Remove from oven and cut into 1x3-inch pieces. Turn off oven; leave door slightly ajar. Allow it to remain in oven for an hour more. Enjoy! Yield: about 10 dozen.

Blonde Brownies

Naomi Grindeland

1 c. sifted flour
1/2 tsp. baking powder
1/8 tsp. baking soda
1/8 tsp. salt
1/2 c. chopped walnuts
1/3 c. butter
1 c. packed brown sugar
1 egg, beaten
1 T. vanilla extract
1/2 c. white chocolate chips
3/8 c. maple syrup (6 T.)
1/4 c. butter
3/8 c. brown sugar
8 oz. softened cream cheese
1/4 to 1/2 tsp. maple flavoring

Preheat oven to 350˚. Measure 1 cup sifted flour; add baking powder, baking soda and salt. Sift again. Add chopped nuts. Mix well and set side. Melt butter. Add brown sugar and mix well. Add egg and vanilla. Blend well. Add flour mixture, a little at a time, mixing well. Stir in white chocolate chips. Spread in a 9x9x2-inch greased pan. Bake for 20 to 25 minutes.

Combine syrup and butter. Cook over low heat until melted. Remove from heat and stir in brown sugar, cream cheese and flavoring. Heat again. Serve over brownies topped with vanilla ice cream. Yield: 9 servings.

The syrup mixture should be enough sauce for the 9x9-inch pan.

I have tried the syrup, which is good, but I've also used a frosting made with 2 cups powdered sugar, 2 tablespoons butter, 6 ounces Philadelphia cream cheese (softened) and 1/2 teaspoon of vanilla. Cream sugar and butter; add the rest of the ingredients. These are very tasty. "Not exactly a diet treat."

Congo Squares

Nancy Kaltenheuser

2 3/4 c. sifted flour
2 1/2 tsp. baking powder
1/2 tsp. salt
2/3 c. shortening
2 1/4 c. (1 lb. pkg.) brown sugar
3 eggs
1 c. broken nutmeats
12 oz. semi-sweet chocolate chips

Mix and sift flour, baking powder and salt. Melt shortening and brown sugar. Stir until well mixed. Allow to cool slightly. Add eggs, one at a time, beating well after each addition. Add dry ingredients, and then nutmeats and chocolate chips. Pour into greased and lightly-floured 10 1/2 x 15 x 3/4-inch pan. Bake at 350˚ for 25 to 30 minutes.

Tora's Dream Bars

Donna Liming

1/2 c. butter or margarine
1 1/2 c. brown sugar, divided
1 c. + 2 T. flour, divided
3 eggs
1/2 tsp. baking powder
1 tsp. vanilla
1/2 c. nuts
1/2 c. coconut

Mix butter, 1/2 cup brown sugar and 1 cup flour together; spread in an 8x8-inch pan and bake in a 350˚ oven for 20 to 25 minutes.

Mix together eggs, 1 cup brown sugar, 2 tablespoon flour, baking powder, vanilla, nuts and coconut; spread on baked mixture. Bake an additional 25 minutes. Spread with thin powdered sugar icing.

Bingo Bars

Darlean Moore

3 eggs
1 1/4 c. salad oil
1 jar apricots (small baby food jar)
1 jar baby food applesauce
1 jar baby food carrots
2 c. flour
2 tsp. baking soda
2 c. sugar
2 tsp. cinnamon
1/2 c. pecans

CREAM CHEESE FROSTING:
8 oz. cream cheese
1/2 stick oleo
1 3/4 c. powdered sugar
1 tsp. vanilla

TOPPING:
1/2 c. coconut
Pecans, chopped

Beat eggs until light. Add salad oil slowly and beat. Add apricots, applesauce and carrots. Sift together flour, baking soda, sugar and cinnamon. Add to egg mixture and mix. Pour into a 9x13-inch pan and bake for 30 minutes at 350˚. Frost using cream cheese frosting. Sprinkle coconut and chopped pecans over the top.

This is called "bars", but it is more like a cake. I would serve this any time that I would need a cake.

Meringue-Top Bars

Ingrid Place

3/4 c. margarine
1/2 c. brown sugar
1/2 c. white sugar
3 egg yolks
1 tsp. vanilla
2 c. flour
1 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
1 c. chocolate chips
1 c. coconut
3/4 c. nuts, coarsely chopped
3 egg whites
1 c. brown sugar

With electric mixer, mix together the margarine, sugars, yolks and vanilla, beating 2 minutes at medium speed. In a large bowl, blend together the flour, baking powder, baking soda and salt. Add to mixer batter and mix well. In a greased 9x13-inch pan, press dough on bottom. Sprinkle the chocolate chips, coconut and nuts over crust.

In mixer, beat egg whites until foamy and stand up. Add brown sugar and beat until stiff again. Spread over mixture in pan. Bake at 350˚ for 35 to 40 minutes.

Apple "Brownies"

Meridith Burkgren Morgan

1 c. sugar
3/4 c. margarine
1 egg
1 1/2 c. flour
3/4 tsp. cinnamon
1/2 tsp. baking soda
2 c. raw sliced apples
1 T. sugar
1/4 tsp. cinnamon
1/2 c. brown sugar
1/2 tsp. cinnamon

Cream 1 cup sugar and margarine. Add egg and beat. Add flour, 3/4 teaspoon cinnamon and baking soda. Mix apples with 1 tablespoon sugar and 1/4 teaspoon cinnamon; stir into dough. Spread in a greased 9x13-inch pan. Sprinkle top with mixture of 1/2 cup of brown sugar and 1/2 teaspoon cinnamon. Bake at 350˚ for 20 to 30 minutes.

You may go where you wish, but you cannot escape yourself.
– Norwegian Proverb

Apple Bars

Phyllis Soderstrum

CRUST:
2 1/2 c. flour
1/2 tsp. salt
1/4 c. powdered sugar
3/4 c. margarine (butter is better)
1/2 c. water

APPLE MIXTURE:
4+ c. apples
1 1/2 c. sugar
3 rounded T. flour
Dash of salt
Small amount of water
Cinnamon (opt.)
1 egg white

Crust: Mix dry ingredients together; cut in margarine and add water. Mix until ball forms. Divide dough in half; roll like pie crust and put into bottom of a jellyroll pan. Bake in 350˚ oven for 15 minutes.

While baking, cook apples, sugar, flour, salt and water until apples are soft. Add cinnamon, if desired. Put on top of baked crust. Roll out the remaining dough; place on top of apples, sealing the edges. Brush with beaten egg white and sprinkle with sugar. Bake in 400˚ oven for 25 minutes. After baking, drizzle a thin powdered sugar frosting over top, if desired.

Date-Nut Bars

Sophie Mikelson

1 c. sifted flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. shortening
1 c. sugar
2 eggs
1 tsp. vanilla
10 oz. chopped dates
1 c. nuts
Confectioners' sugar

Sift together flour, baking powder and salt. Cream butter. Add eggs, one at a time, until fluffy. Add vanilla. Blend in dry ingredients. Beat well. Fold in dates and nuts. Spread evenly in greased 7x11-inch pan. Bake at 375˚ for about 30 minutes, until firm when lightly touched. When cool, cut into bars and roll into confectioners' sugar.

Cherry Bars

Diana Skaff

1 c. butter
1 1/4 c. sugar
4 eggs
1 tsp. vanilla
3 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1 or 2 cans cherry pie filling

In a mixing bowl, cream together butter, sugar, eggs and vanilla. Add flour, baking powder and salt. Spread all but 1 cup of mixture into greased jellyroll pan. Spread pie filling over batter. Drop remaining batter by small spoonful on top of cherry filling. Bake at 350˚ for 45 minutes.

Cherry-Walnut Bars

Ingrid Place

2 1/4 c. flour
1/2 c. sugar
1 c. butter
2 eggs
1 c. brown sugar
1/2 tsp. salt
1/2 tsp. baking powder
1/2 tsp. vanilla
1 (6 oz.) jar cherries, drained (reserve liquid)
1/2 c. walnuts, chopped

ICING:
1 T. butter, softened
1 c. powdered sugar
1/2 tsp. almond extract

With electric mixer, blend flour, sugar and butter until crumbly. Press into a greased 9x13-inch pan. Bake at 350° for 20 minutes, or until lightly browned. Mix eggs, brown sugar, salt, baking powder and vanilla together. Drain and chop cherries, reserving liquid. Stir cherries and walnuts into egg mixture. Spread over crust. Bake at 350° for 25 minutes. Cool, then frost.

Mix softened butter, powdered sugar, almond extract and enough reserved cherry liquid to consistency to spread. Frost bars.

Cherry Bars

Hazel Pedersen

1 c. flour
1/2 c. margarine
3 T. powdered sugar
2 eggs, beaten
1 c. sugar
1/4 c. flour
1 tsp. vanilla
1/2 tsp. baking powder
1/4 tsp. salt
3/4 c. nuts
1/2 c. coconut
1/2 c. maraschino cherries

Mix flour, margarine and powdered sugar as for pie crust. Pat into an 8x8-inch pan and bake for 20 minutes in 350° oven. Mix all other ingredients and pour over baked crust. Bake for 25 minutes in 350° oven.

Orange Chip-Butterscotch Brownies

Delores Oliver

1/2 c. butter or margarine
2 c. light brown sugar, packed
2 eggs
1 tsp. vanilla
1 1/2 c. flour
2 tsp. baking powder
1 tsp. salt
1/2 lb. orange slices (candy), cut in bits
1 c. walnut chips

Melt butter or margarine over low heat. Remove from heat. Blend in sugar. Cool. Stir in eggs. Add vanilla. Blend flour, baking powder, salt and orange candy bits. Stir into oleo and sugar mixture. Add nuts. Mix well. Turn onto well-greased jellyroll pan. Bake at 350° for 25 minutes. Do not overbake. Cut while still warm. Cut to whatever size bars you prefer.

Pumpkin Pie Squares

Marlys Hartman

CRUST:
1 c. all-purpose flour
1/2 c. quick-cooking oats
1/2 c. packed brown sugar
1/2 c. butter

FILLING:
2 (15 oz.) cans pumpkin
2 (12 oz.) cans evaporated milk
4 eggs
1 1/2 c. sugar
2 tsp. ground cinnamon
1 tsp. ground ginger
1/2 tsp. ground cloves
1 tsp. salt

TOPPING:
1/2 c. packed brown sugar
1/2 c. chopped pecans
2 T. butter

Combine the first 4 ingredients until crumbly; press into a greased 9x13-inch baking pan. Bake at 350˚ for 20 minutes, or until golden brown.

Meanwhile, beat filling ingredients until smooth; pour over crust. Bake for 45 minutes.

Combine brown sugar, pecans and butter; sprinkle over top. Bake for 15 to 20 minutes longer, or until a knife inserted near the center comes out clean. Store in refrigerator.

Pumpkin Crunch

Betty Snider

1 (29 oz.) can pumpkin
3 eggs, beaten
1 (12 oz.) can evaporated milk
1 c. white sugar
1/2 c. brown sugar
2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. ginger
1 box yellow cake mix
1 c. chopped nuts
1 3/4 sticks butter, melted

In a large bowl, mix together pumpkin, eggs and milk; set aside. In a smaller bowl, mix together sugars, cinnamon, cloves and ginger. Add to pumpkin mixture; mix well and pour into a greased 9x13-inch pan. Sprinkle dry yellow cake mix over top, and then nuts. Drizzle butter over nuts. Bake in 350˚ oven for 50 to 60 minutes. Serve with whipped topping. Yield: 12 to 15 servings.

Raspberry Snow Bars

Ingrid Place

3/4 c. Crisco
1/4 c. sugar
1/4 tsp. salt
1/4 tsp. almond extract
2 egg yolks
1 1/2 c. flour
1 c. raspberry preserves
1/2 c. coconut
2 egg whites
1/2 c. sugar

With electric mixer, cream Crisco, sugar and salt until fluffy. Add the almond extract, egg yolks and flour; blend well. Pat dough into ungreased 9x13-inch pan. Bake at 350° for 10 minutes.

Spread hot crust with the preserves, then sprinkle coconut on top.

In mixer, beat egg whites until foamy. Gradually beat in sugar until stiff peaks form. Spread over the coconut layer. Bake at 350° for 25 minutes.

Raspberry Cheesecake Bars

Donna Elvik

1 1/4 c. flour
1/2 c. brown sugar
1/2 c. chopped almonds
1/2 c. margarine
2 (8 oz.) pkg. cream cheese, softened
2/3 c. sugar
2 eggs
3/4 tsp. almond extract
1 c. seedless raspberry preserves or other favorite jam
1/2 c. flaked coconut
1/2 c. sliced almonds

In a mixing bowl, combine flour, brown sugar and chopped almonds. Cut in margarine until mixture is fine crumbs. Set aside 1/2 cup crumb mixture. Press remaining in the bottom of a 9x13-inch pan. Bake at 350° for 12 to 15 minutes, until edges brown.

In another bowl, beat the cream cheese, sugar, eggs and almond extract until smooth. Spread over the hot crust. Return to oven and bake for 15 minutes. Spread preserves over cream cheese mixture.

In a small bowl, combine the reserved crumb mixture, coconut and sliced almonds. Sprinkle over preserves. Bake another 15 minutes. Cool in pan; chill for 3 hours before cutting. Store bars in refrigerator.

Raspberry Truffle Brownies

Mary Carlson

1 1/4 c. semi-sweet chocolate chips
1/2 c. margarine
3/4 c. flour
3/4 c. packed brown sugar
2 eggs, slightly beaten
1/2 tsp. baking powder

FILLING:
1 c. chocolate chips
1 (8 oz.) pkg. cream cheese, softened
1/4 c. powdered sugar
1/4 c. raspberry preserves

GLAZE:
1/4 c. chocolate chips
1 tsp. shortening

First Layer: Melt chocolate chips and margarine on low heat. Remove from heat. Stir in remaining ingredients. Pour into a greased and floured 9x13-inch pan. Bake at 350˚ for 20 minutes. Cool.

Filling: Melt chocolate chips and cool. Beat in softened cream cheese, sugar and raspberry preserves. Spread over cake layers.

Glaze: Melt chocolate chips and shortening together; drizzle over top. Refrigerate.

Rhubarb Bars

Judy Kuhn

1 1/2 c. brown sugar
1/2 c. butter
1 egg
1 c. sour cream (lite is o.k.—not nonfat)
1 tsp. baking soda
2 c. flour
1 tsp. vanilla
1 1/2 c. chopped rhubarb

TOPPING:
1/2 c. white sugar
1 tsp. cinnamon
1 T. butter
1/2 c. chopped pecans or walnuts

Mix the first 8 ingredients together in order given. Spread in an ungreased 9x13-inch glass pan. Mix topping ingredients until crumbly and sprinkle on batter. Bake at 350˚ for 40 minutes.

Sour Cream Raisin Bars

Jeanne Stewart

1 3/4 c. oatmeal
1 3/4 c. flour
1 c. brown sugar
1 tsp. baking soda
1 c. butter
2 c. raisins
1/2 c. water
1 tsp. vanilla
1 1/2 c. sugar
3 T. cornstarch
4 egg yolks
2 c. sour cream

Combine oatmeal, flour, brown sugar, baking soda and butter; pat 2/3 of mixture into a jellyroll pan. Bake 15 minutes at 350°. Boil raisins, water and vanilla for 5 minutes. Combine sugar, cornstarch, egg yolks and sour cream. Add the sugar mixture to the boiled raisin-water mixture; cook until thick. Put the thickened mixture on crust and sprinkle the last 1/3 of crust mixture on top. Bake 20 more minutes. Cool and cut into bars.

Freezes well.

Cookies

Chocolate Drop Cookies

Florence S. Bunker

1/2 c. shortening (I use 1/4 c. butter + 1/4 c. butter-flavored Crisco)
1 c. brown sugar
1 well-beaten egg
1 tsp. vanilla
2 (1 oz.) sq. unsweetened chocolate, melted
1 2/3 c. cake flour (do not substitute)
1/2 tsp. salt
1/2 tsp. baking soda
1/2 c. sweet or sour milk
1/2 c. walnut pieces

Thoroughly cream shortening, sugar and egg. Add vanilla and melted chocolate. Blend well. Add sifted dry ingredients alternately with milk. Add nuts. Drop from teaspoons, 2 inches apart, onto a greased cookie sheet. Bake in a moderate oven (350°) for 10 to 12 minutes. Frost while warm. (I usually frost them immediately when I take them out of the oven right on the hot cookie sheet.)

CHOCOLATE "PHILLY" FROSTING:
1 (3 oz.) pkg. Philadelphia Brand cream cheese, room temp.
1 T. milk
2 1/2 c. sifted confectioners' sugar
1 (oz.) sq. unsweetened chocolate, melted
1 tsp. vanilla

Combine cream cheese and milk. Add sugar gradually, blending thoroughly. Add melted chocolate, vanilla, and a dash of salt. Mix well.

A family favorite!

Waffle Cookies

Lisa Amdahl

1 1/2 c. sugar
4 eggs
1/2 c. cocoa
1 c. margarine, softened
2 tsp. vanilla
2 c. all-purpose flour

Beat together the sugar and eggs. Add cocoa, margarine and vanilla. Beat well. Add flour. Beat well. Drop onto hot greased waffle iron by small teaspoonfuls. Bake for about 1 minute. Let cool and frost with chocolate icing.

Soft Chocolate Chip Cookies

Darlene Hade

2 1/4 c. flour
1 tsp. baking soda
1 c. margarine, softened
3/4 c. brown sugar
1/4 c. sugar
1 tsp. vanilla
1 pkg. instant vanilla pudding
2 eggs
1 (12 oz.) pkg. chocolate chips
1 c. nuts

Mix flour with baking soda; combine margarine, sugars, vanilla and pudding mix. Beat until smooth and creamy; add eggs. Gradually add flour and baking soda; stir in chips and nuts. Drop by teaspoonfuls onto ungreased baking sheet. Bake at 350° for 10 to 12 minutes. Yield: 3 dozen.

Cracked Chocolate Chip Cookies

Ingrid Place

1 c. white sugar
1/2 c. brown sugar
1/2 c. butter
1/2 c. Crisco
1 egg
2 c. flour
1 tsp. cream of tartar
2 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla
2 c. chocolate chips

With electric mixer, cream sugars, butter and Crisco together. Add the egg and beat. In a large bowl, combine flour, cream of tartar, baking soda, salt and vanilla; mix. Add to the batter; blend well. Stir in chips. Drop by tablespoon onto cookie sheet. Bake at 350° for about 12 minutes, or until golden brown.

Double Chocolate Crinkle Cookies

Nancene Wengert

1 3/4 c. all-purpose flour
1 tsp. baking powder
1/4 tsp. salt
1/2 c. margarine
1 c. sugar
2 eggs
2 oz. unsweetened chocolate squares, melted & cooled
1/2 c. semi-sweet chocolate morsels
1/2 c. powdered sugar

Combine flour, baking powder and salt; set aside. Beat margarine and sugar until blended; add eggs and beat. Add melted chocolate; beat until smooth. Gradually beat in flour mixture. Stir in chocolate morsels. Cover and chill 1 to 2 hours, or until easy to handle. Shape dough into 1-inch balls; roll in powdered sugar to coat evenly. Place on ungreased cookie sheet. Bake in 350° oven for 10 to 12 minutes, until edges are set and tops are crackled. Cool on wire rack. Yield: 3 dozen.

Four-Star Chocolate Chip Cookies

Pauline Soderholm

2 1/4 c. all-purpose flour
1 tsp. baking soda
1/2 tsp. salt
1 c. (2 sticks) unsalted butter, softened
3/4 c. granulated sugar
3/4 c. packed light brown sugar
1 tsp. pure vanilla extract
2 lg. eggs
2 c. (12 oz. pkg.) semi-sweet chocolate chips
1/2 c. chopped walnuts or pecans
1/2 c. golden raisins
1/2 c. shredded coconut

Preheat oven to 375°. In a small bowl, combine the flour, baking soda and salt. Set aside.

In a large mixing bowl, cream the butter, sugars and vanilla with an electric mixer or a wooden spoon. Add the eggs, one at a time, beating well after each addition. Gradually beat in the flour mixture. Stir in the chocolate chips, walnuts, raisins and coconut. Drop the dough by rounded tablespoonfuls onto ungreased baking sheets. Bake for 9 to 11 minutes, or until golden brown. Let the cookies rest on the baking sheets for 2 minutes before removing with a spatula to wire racks to cool completely. Yield: about 60 cookies.

Nutritional Information Per Cookie: 110 calories, 13 gm carbohydrate, 1 gm protein, 6 gm fat, 15 mg cholesterol.

I substitute oleo for the butter. The raisins and coconut give this cookie a little different flavor than the ordinary chocolate chip cookie.

Mary's Chocolate Chip Cookies

Jan Thompson

2 sticks butter
1 c. sugar
1 c. brown sugar
1 egg
2 tsp. vanilla
1 T. milk
3 1/2 c. flour
1 T. baking soda
1 tsp. salt
1 c. vegetable oil
1 c. oatmeal
1 c. corn flakes, crushed
12 oz. (or more) chocolate chips

Cream butter. Add 1 cup sugar. Mix well. Add 1 cup brown sugar. Mix well. Add eggs, vanilla and milk. Mix well. Sift flour, salt and baking soda together. Add a little oil, and then flour alternately until all is added. Add oatmeal, chocolate chips and corn flakes. Drop heaping teaspoons of dough onto ungreased cookie sheet. Bake at 375° for 10 minutes, or until golden brown. Yield: 4 dozen.

Chocolate Chip-Oatmeal Cookie

Jeanne Stewart

1 c. shortening
1 c. packed brown sugar
1 c. granulated sugar
2 eggs, beaten
1 tsp. vanilla
1 1/2 c. flour
1 tsp. salt
1 tsp. baking soda
1/2 pkg. (6 oz.) chocolate chips
3 c. quick oatmeal

Cream the shortening, packed brown sugar and granulated sugar. Add eggs, vanilla, flour, salt and baking soda to the creamed mixture. Add chocolate chips and stir. Add oatmeal and stir. Spoon out individual cookies onto cookie sheet and bake at 375° for 12 to 14 minutes. Yield: 4 dozen cookies.

Note: Can also bake in a pan for 25 minutes. Cut into bars while warm. *In Memory of Margaret Stewart.*

Unbaked Chocolate Oatmeal Cookies

Nadine Dobbe,
Diana Skaff

3 c. oatmeal
6 T. dry cocoa
1 c. coconut
2 c. sugar
1/2 c. shortening or butter
1/2 c. milk
1 tsp. vanilla

Combine and set aside oatmeal, dry cocoa and coconut. Cook sugar, shortening and milk for 2 minutes. Add 1 teaspoon vanilla. Pour over first dry mixture and mix well. Drop by spoonfuls onto waxed paper. Set until cool. Or, you can place waxed paper in bottom of a jellyroll pan and press into the pan. Cut into bars when cooled.

Variation: *Diana uses only 2 tablespoons cocoa and 1/2 cup coconut and 1/2 cup chopped nuts.*

Nadine Comments: *"This is one of the first things I remember making when I was little. Mom or one of my older siblings would help monitor cooking the sugar, shortening and milk on the stove, but otherwise, I could do it all myself! This recipe originally came from a cookbook that my brother and his classmates made in elementary school."*

Milky Way Oatmeal Crispies

Jan Hallauer,
Iona Lenning

1 c. butter
1 c. white sugar
1 c. brown sugar
2 eggs, beaten
1 tsp. vanilla
1 tsp. baking soda
1 tsp. salt
1 1/2 c. flour
3 c. oatmeal
1/2 c. nuts (opt.)

FROSTING:
3 lg. Milky Way candy bars
1 stick butter
2 c. powdered sugar, sifted
2 T. milk
Nuts (opt.)

Cream the butter and sugars; beat in eggs and vanilla. Stir in dry ingredients; add nuts last. Drop by teaspoons onto baking sheet. Bake in 325° oven for 10 minutes. Cool and frost.

Frosting: Melt candy bars and butter over low heat or in microwave. Cool; add sugar and milk. Beat until smooth. Sprinkle nuts on frosted cookies, if desired. Yield: 5 dozen.

These cookies are equally delicious right from the freezer.

Crispy Oatmeal Cookies

Joanne Frederiksen

1 c. buttery Crisco
1 c. brown sugar
1 c. white sugar
2 eggs
2 T. water
2 tsp. vanilla
1 1/2 c. flour
1 tsp. baking soda
1 tsp. salt
3 c. dry oatmeal
2 c. chocolate chips
1 c. nuts, chopped

Mix Crisco and sugars together until smooth. Add eggs, water and vanilla. Mix until well blended. Combine flour, baking soda and salt; add to egg mixture. Mix well. Add oatmeal, chocolate chips and nuts. Stir until blended. Drop cookies onto greased cookie sheets. Bake for 15 minutes at 375°. After removing from oven, let rest on the cookie sheet for several minutes before removing to a wire rack to cool. Yield: 3 to 4 dozen.

Delicious Cookies

Ramona Esbeck,
Ileen Wolters

1 c. white sugar
1 c. brown sugar
1 c. margarine
1 c. Mazola oil
1 egg
1 tsp. vanilla
3 1/2 c. flour
1 tsp. salt
1 tsp. cream of tartar
1 tsp. baking soda
1 c. crisp, ready-to-eat rice cereal
1 c. flaked coconut
1 c. oatmeal
1/2 c. Grape-Nuts or nuts (opt.)

Blend together white and brown sugars, margarine, oil, egg and vanilla. Add flour sifted with salt, baking soda and cream of tartar. Add remaining ingredients. Drop by spoon onto lightly-greased cookie sheet. Press down with fork. Bake at 350° for 12 to 15 minutes. Yield: about 100 cookies.

Ramona contributed this recipe in Memory of Bernice Logston.

Ileen says if you prefer not to use coconut, substitute an extra cup of rice cereal.

Oatmeal Drop Cookies

Lee Anna Klatt

1 c. raisins
1 c. brown sugar
1 c. white sugar
1 c. margarine
2 c. quick oatmeal
1/2 tsp. cinnamon
2 eggs
1 tsp. baking soda
1/2 tsp. salt
2 1/2 c. flour

Soak raisins in hot water for 5 minutes. Squeeze out and grind.

Cream sugars and margarine. Add eggs and the rest of the ingredients. Mix well. Drop by spoonful onto cookie sheets. Bake at 375° for 10 to 12 minutes.

Note: *You may have to add a little more or less flour, after baking one, to see if they spread out too much.*

Chocolate Blossom Cookies

Patrick Jahren,
Angie Weber

1/2 c. shortening or butter
1/2 c. chunk peanut butter
1/2 c. brown sugar
1/2 c. white sugar
1 egg, unbeaten
1 tsp. vanilla
2 c. flour
1 tsp. baking soda
1/2 tsp. salt
1/4 c. sugar
1 pkg. of chocolate stars

Cream shortening, peanut butter and the sugars together. Add the egg and vanilla; beat well.

In another bowl, sift the flour, baking soda and salt together. Add the dry ingredients to the dough and mix well. Shape dough into small balls about the size of 1 rounded tablespoon and roll in sugar. Set on ungreased cookie sheet. Dip bottom of glass in sugar and press onto each ball. Bake at 375° for 7 to 8 minutes. (I bake 9 minutes.) Add a chocolate star to each cookie after removing from the oven.

Market Cookies

LaVerna Flemmer

1/2 c. butter
1 c. brown sugar
1 c. white sugar
1 1/2 c. chunky peanut butter
3 eggs
1 1/2 tsp. baking soda
1 T. vanilla
4 c. oatmeal
1 bag chocolate chips
1 lb. M&M's

Cream butter, brown sugar, white sugar, peanut butter, eggs, baking soda and vanilla. Stir in oatmeal. Add chocolate chips and M&M's. Spoon generous amounts onto cookie sheet. Bake at 350° for 10 to 12 minutes. Yield: 4 to 5 dozen.

Pecan Butternut Balls

Marlys A. Hartman

2 1/2 c. flour
1/4 tsp. salt
3/4 c. powdered sugar
1 c. softened butter
2 tsp. vanilla
1 c. chopped pecans
Powdered sugar

In a large bowl, combine all ingredients, except pecans. Blend with mixer. Stir in pecans. Mix thoroughly. Shape into balls the size of a walnut. Bake on greased cookie sheet for 10 to 12 minutes. Do not brown. While warm, roll in powdered sugar. Store in covered container after cooling.

Peanut Butter and Chocolate Ritz Sandwiches

Ingrid Place

1 box Ritz crackers
1 jar creamy peanut butter
8 sq. chocolate bark
8 sq. almond bark

Make "sandwiches" with the crackers and the peanut butter, spreading peanut butter between 2 crackers and putting together. In a large microwavable bowl, melt the chocolate and almond barks, stirring every 30 seconds, until melted and smooth. Dip the "sandwiches" into the melted chocolate using forks to turn. Set on waxed paper to cool.

Almond Bark Cookies

Jean Lem

12 blocks almond bark
2 c. peanut butter Cap'n Crunch
1 c. broken pretzels
1 c. nuts
1 c. M&M's

Melt almond bark. Add the rest of the ingredients and mix well. Drop by spoonfuls onto waxed paper. Done.

Quick to make up to take for a group, or to eat at home.

Blarney Stones

Naomi Grindeland

2 c. cake flour
2 1/4 tsp. baking powder
3/4 tsp. salt
1 c. heavy cream
1 1/2 c. powdered sugar
1/2 c. water
1 tsp. almond extract, or 1 1/2 tsp. vanilla
3 egg whites, stiffly beaten

ICING:
2 c. powdered sugar
3 T. light cream
Dash of salt
2 tsp. dry sherry, rum or cold coffee
Finely-chopped nuts

Combine flour, baking powder and salt. Set aside. In a mixing bowl, whip cream until soft peaks form. Gradually add sugar. Combine water and almond extract. Add alternately with flour mixture to cream mixture, folding ingredients after each addition until combined. Fold in egg whites. Spread on a greased, wax-paper-lined 9x13-inch pan. Bake at 350° for 25 to 30 minutes, or until cake is done and lightly browned. Cool on rack for 10 minutes. Remove from pan and cool completely. With fork, break cake into 1 1/4- to 1 1/2-inch pieces.

Make icing with 2 cups powdered sugar, 3 tablespoons light cream, salt and sherry; dip pieces. Roll in chopped nuts. Place on rack. Yield: 6 to 7 dozen.

Note: *Breaking with fork gives it more of a stone appearance.*

Butterscotch Drops

Nancy Kaltenheuser

3/4 c. sugar
2/3 c. packed brown sugar
1/4 c. light corn syrup
2/3 c. water
6 T. butter

Mix all in a heavy saucepan. Cook over medium heat. Stir until sugar is dissolved. Continue cooking, without stirring, to 270°. Remove from heat. Working quickly, drop by half-teaspoonfuls onto buttered cookie sheet to form small rounds. Wrap in waxed paper after cooled. Store in tightly-closed container.

Cranberry Wedges

Bonnie Gaarde

2 1/2 c. all-purpose flour
1/2 c. sugar
1/4 tsp. salt
1 c. butter (no substitutes)
1/2 c. diced, dried cranberries

Stir flour, sugar and salt into a mixing bowl. Cut in butter until mixture resembles fine crumbs. Stir in cranberries. Form into a ball and knead until smooth. Divide dough in half and pat each portion into an 8-inch circle on an ungreased cookie sheet. Press edges with fingers to make scallops. Cut each circle into 12 wedges, leaving circle shapes intact. Bake in a 325° oven for 25 to 30 minutes, or until bottoms just start to brown and centers are set. Cut wedges apart to separate while warm. Cool on cookie sheet for 5 minutes. Transfer to wire racks to cool.

Note: To easily chop dried cranberries, toss them with 1 tablespoon of the flour.

Casserole Date Ball Cookies

Virginia Anderson

2 eggs
1 c. sugar
1 c. snipped dates
1 c. coconut
1 c. nuts
1 tsp. vanilla
1/4 tsp. almond flavoring
Powdered sugar

Beat eggs in a 2-quart casserole dish. Add sugar gradually and beat until fluffy. Add other ingredients. Bake at 350° for 30 minutes. Remove and stir immediately. Cool. Shape in balls and roll in powdered sugar.

Date Cookies

Sophie Mikelson

2 sticks margarine
2 c. light brown sugar
3 eggs
1 tsp. baking soda
1/4 tsp. salt
2 1/2 c. all-purpose flour
1 (10 oz.) ctn. diced, sugared dates
1 (10 oz.) pkg. chopped English walnuts

Preheat oven to 350°. Using an electric mixer, cream margarine. Add sugar, eggs, baking soda, salt and flour; mix well. Stir in dates and walnuts. Drop by teaspoonful onto greased cookie sheet. Bake for 10 to 12 minutes. Yield: 75 to 100 cookies.

Holiday Fruit Cookies

Ernestine Allen

1 c. soft shortening
2 c. brown sugar, packed
2 eggs
1/2 c. sour milk or buttermilk
3 1/2 c. sifted flour
1 tsp. baking soda
1 tsp. salt
1 1/2 c. broken pecans
2 c. candied cherries or candied fruit
2 c. dates

Mix the shortening and sugar together. Add eggs and mix well. Stir in the milk. Measure flour, baking soda and salt together and add to mixture. Add the nuts, fruit and dates. Chill mixture at least 1 hour. Drop small teaspoons of mixture 2 inches apart on lightly-greased baking sheet. Place a pecan half on each cookie. Bake for 8 to 10 minutes in a 400˚ oven, or until set. Yield: approximately 7 dozen.

Note: *I add a little more flour.*

Gumdrop Cookies

Delores Oliver

3/4 c. shortening
1 c. sugar, divided
1/2 tsp. almond extract
1 3/4 c. sifted flour
1/2 tsp. baking soda
1/4 tsp. salt
1 c. chopped red & green gumdrops (or you color choice)
2 egg whites

Cream shortening with 3/4 cup sugar. Add almond extract. Sift dry ingredients together and stir into creamed mixture. Stir in gumdrops. Beat egg whites until soft peaks form. Gradually add remaining 1/4 cup sugar and beat until stiff peaks form. Fold meringue into gumdrop mixture. Drop 2 inches apart, onto ungreased baking sheet. Bake in a 350˚ oven for 12 to 15 minutes. Do not overbake! Yield: approximately 2 dozen.

The red and green gumdrops are very pretty at Christmas. But the mixed colors are good anytime, also.

Lemon Cookies

Marta Burkgren

2 (8 oz.) pkg. cream cheese, softened
2 pkg. golden pound cake mix
4 tsp. grated lemon peel
4 T. lemon juice
2 eggs, beaten
4 c. powdered sugar
2 T. lemon juice
1 tsp. vanilla
Dash of salt

Heat oven to 350˚. Reserve 1/4 of the cream cheese. Mix cake mix (dry), lemon peel, 4 tablespoons lemon juice, eggs and 3/4 of cream cheese until blended. Drop by rounded teaspoonful, about 2 inches apart, on cookie sheet. Bake until firm, about 10 minutes. Cool. Mix reserved cream cheese with powdered sugar, 2 tablespoons lemon juice, vanilla and salt. Frost cookies.

Nancy's Lemonade Cookies

Nancy Hegland Sedgwick

1 c. butter
1 1/2 c. sugar, divided
2 lg. eggs
3 c. sifted flour
1 tsp. baking soda
1 (6 oz.) can frozen lemonade (concentrate only), thawed

Cream together butter and 1 cup sugar; add eggs. Beat until light and fluffy. Sift together flour and baking soda; add alternately to the creamed mixture with 1/2 cup of lemonade concentrate. Drop dough from teaspoon, 2 inches apart, on an ungreased cookie sheet. Bake at 400˚, one sheet at a time, for 4 minutes. Turn pan around for even cooking; bake 2 minutes, until lightly browned around the edges. While still hot, brush with remaining lemonade on top of cookies. Sprinkle with remaining sugar. Put onto cooling rack. Yield: 4 to 8 dozen cookies, depending on size.

From "Better Homes and Gardens", May, 1965.

Lemon Cake Mix Cookies

Jean Bonnicksen

1 pkg. lemon cake mix
1/2 c. flour
1/2 tsp. baking soda
1 stick oleo, melted
2 eggs
Powdered sugar frosting (opt.)

Mix 1/2 cup flour with baking soda and dry cake mix. Beat in melted oleo and eggs. Stir until all is wet and ingredients are well blended. Bake at 350˚ for 12 to 15 minutes. Yield: 35 cookies.

Nutmeg Logs

Phyllis Soderstrum

1 c. butter
3/4 c. sugar
3 c. flour
1 tsp. nutmeg
1 egg
2 tsp. vanilla
2 tsp. rum flavoring

FROSTING:
3 T. butter, softened
1/2 tsp. vanilla
1 tsp. rum flavoring
2 1/2 c. powdered sugar
2 to 3 T. cream

Cream butter and sugar. Sift flour with nutmeg. Beat egg; add vanilla and rum flavoring. Add to butter-sugar mixture alternately with flour-nutmeg. Put dough onto floured board; divide into 4 sections, rolling each into a 1/2-inch diameter rope. Cut rope into 3-inch strips. Bake at 350˚ on ungreased cookie sheet for 12 to 15 minutes. Cool and frost.

Frosting: Mix all ingredients together until smooth.

Cookies can be marked with a fork before baking to resemble a log.

)range Drop Cookies

Leanna Jacobson

4 c. Crisco
1/2 c. sugar
eggs
c. milk
2 c. freshly-squeezed orange juice
rated zest (rind) of 1 orange
1 tsp. vanilla
1/2 tsp. salt
3 1/2 c. flour
2 tsp. baking powder
1 tsp. baking soda

ROSTING:
c. powdered sugar
T. melted butter
1/4 c. orange juice (fresh)
2 tsp. grated orange zest

Cookies: Cream Crisco and sugar. Add eggs and mix well. Add juice, ilk, rind and vanilla. Sift dry ingredients together. Gradually add, mixing ell. Drop by teaspoon onto parchment-lined cookie sheet. Bake for 8 to 10 inutes at 350˚. Cool. Frost. Chill to set frosting.
Frosting: Mix all ingredients. Adjust amounts of juice or powdered sugar attain proper consistency for spreading.

raline Strips

Vicki Sivesind

whole graham crackers
c. butter
1 c. brown sugar
1 c. chopped pecans

Arrange crackers in ungreased 10x15x1-inch pan. Heat butter and brown igar to boiling point. Boil 2 minutes. Stir in pecans. Spread over crackers. ake at 350˚ for 10 minutes. Cut while warm.

) give thanks to the LORD, for he is good, for his steadfast love endures forever."
– Psalm 136:1

Mother's Pineapple Drop Cookies

Sue Hansen

1 c. margarine, softened
1 c. brown sugar
1 c. white sugar
1 c. drained, crushed pineapple
2 eggs, beaten
1/2 tsp. salt
1/2 tsp. baking soda
2 tsp. baking powder
4 c. flour
2 tsp. vanilla
1 c. nutmeats (I use pecans)

BURNT BUTTER FROSTING:
6 T. butter
1 1/2 c. powdered sugar
1 tsp. vanilla
2 T. hot water

Cream margarine and sugars together; add eggs and drained pineapple. Mix dry ingredients together; add to the creamed mixture, adding the vanilla and nutmeats last. Drop by rounded teaspoon onto greased cookie sheet and bake for 10 to 12 minutes at 350˚. Yield: about 5 dozen cookies.

Frost with Burnt Butter Frosting. Melt butter, keeping over heat until it is golden brown. Blend in powdered sugar and vanilla. Stir in about 2 tablespoons hot water until the right consistency to spread. You may need to add a little more water.

Pineapple Drop Cookies

Sophie Mikelson

1/2 c. shortening
1 c. sugar
1 egg
1/2 tsp. vanilla
1/2 c. drained crushed pineapple
2 c. flour
1 tsp. baking soda
1 tsp. salt

Preheat oven to 375˚. Using an electric mixer, cream shortening and sugar. Beat in egg, vanilla and pineapple. Sift flour, baking soda and salt together, and gradually add to creamed mixture. Drop by teaspoon on an ungreased cookie sheet, flattening each slightly with fingers. Bake for 12 to 15 minutes. Yield: about 3 dozen.

Raspberry-Almond Shortbread Thumbprints From Land O' Lakes

Darlene Schmidt

COOKIES:
1 c. Land O' Lakes butter, softened
2/3 c. sugar
1/2 tsp. almond extract
2 c. flour
1/2 c. raspberry jam

GLAZE:
1 c. powdered sugar
1 1/2 tsp. almond extract
2 to 3 tsp. water

Combine butter, sugar and almond extract in a large mixing bowl. Beat at medium speed, scraping bowl often, until creamy (2 to 3 minutes). Reduce speed to low; add flour. Beat until well mixed (2 to 3 minutes). Cover and chill dough at least 1 hour. Heat oven to 350°. Shape dough into 1-inch balls. Place 2 inches apart on ungreased cookie sheets. With thumb, make indentation in center of each cookie (edges may crack slightly). Fill indentation with about 1/4 teaspoon jam. Bake for 14 to 18 minutes, or until edges are very lightly browned. Let stand 1 minute; remove from cookie sheet. Cool completely.

Meanwhile, in a small bowl with a wire whisk, stir together all glaze ingredients until smooth. Drizzle over cooled cookies. (It usually takes more glaze than this for me.)

I always get requests for this recipe when I bring them for the Scandinavian coffee.

Ginger Cookies

Mary Carlson

2/3 c. butter or margarine
1/3 c. white sugar
1/3 c. brown sugar
2 T. dark corn syrup
2 tsp. ginger
2 tsp. cloves
3 tsp. cinnamon
2 tsp. baking soda
1/4 c. water
2 1/2 c. unsifted flour

Combine shortening, sugars and syrup in a saucepan. Put over low heat until all are melted. Remove from heat and add spices; blend. Cool slightly. Dissolve baking soda in water and add. Stir in flour and mix until blended. Shape into a roll and chill in refrigerator. It will keep unbaked up to a week. Cut out with cookie cutter and bake at 325° for 12 to 15 minutes.

We try to have a good supply of these, as they are a nice addition to our assortment of cookies for Scandinavian coffee. The small ginger cookie man is a good size.

Molasses Spice Cookies

Nadine Dobbe, Ruth Harris, Cindy Wahl

3/4 c. shortening
1 c. sugar
1 egg
1/4 c. molasses
2 c. flour
2 tsp. baking soda
2 tsp. ground cloves
2 tsp. ground ginger
2 tsp. ground cinnamon
Granulated sugar

Combine shortening and sugar until light and fluffy. Add egg and molasses. Beat thoroughly. In a separate bowl, sift together flour, baking soda, cloves, ginger and cinnamon. Add sifted flour mixture, a little at a time, to the shortening mixture and mix well. Chill dough. Roll into balls about 3/4-inch in diameter. Place granulated sugar in a small bowl. Coat the dough balls in granulated sugar by rolling them around until completely covered. Place on a greased cookie sheet. Bake in 350˚ oven for 8 to 10 minutes (a little longer for crisp cookies). For chewy cookies, remove from oven as soon as you see the slightest hint of browning around the bottom edge of the cookies, even if the time is a little less than recommended. Cool and store in an airtight container.

Nadine's Comment: *"This recipe has been in Mark's family for years. I first encountered it at a family gathering, and have been making them ever since. They could be called 'Disappearing Cookies' because that is what happens to them.*

Ruth and Cindy submitted the same recipe with lesser amounts of cloves, ginger and cinnamon.

Pumpkin-Spiced Iced Cookies

Ingrid Place

1 c. butter, softened
1 c. sugar
1 (16 oz.) can solid-pack pumpkin
2 eggs
1 tsp. vanilla
2 1/4 c. flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 1/2 tsp. pumpkin pie spice
2 c. semi-sweet chocolate chips
1 c. chopped walnuts

GLAZE:
1 c. powdered sugar
1 T. milk
1/2 tsp. vanilla

With mixer, beat butter and sugar until creamy. Add pumpkin, eggs and vanilla. Mix well. In a small bowl, combine flour, baking powder, baking soda, salt and pumpkin pie spice. Gradually add flour mixture to batter and beat well. Stir in chocolate chips and nuts. Drop cookies by level measuring tablespoonfuls onto well-greased cookie sheets. Bake at 375˚ for 18 to 20 minutes, until edges are lightly browned. Cool and ice cookies with glaze.

Mix glaze ingredients together until creamy.

;erman Love Cakes

Steve Walsh

2 c. Crisco
c. brown sugar
T. whiskey
egg
c. light molasses
tsp. baking soda
2 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. cloves
3 to 3 1/2 c. flour
1 c. raisins
1 c. dates
1 c. walnuts

Cream Crisco, sugar, whiskey and egg. Dissolve baking soda in molasses. dd to above. Add remaining ingredients. Set dough in refrigerator overnight. ake a large spoonful and press flat on a greased cookie sheet to form flat ookies. Bake at 375˚ for 10 to 12 minutes. Frost while still warm with a thin ixture of powdered sugar and milk. Yield: about 3 dozen. Cookies.

Liebkuchen is the German name for these cookies. This recipe came om a Lutheran congregation in Michigan.

nickerdoodles

Cheryl Langston,
Jean Lem

c. margarine
1/2 c. sugar
eggs
3/4 c. flour
tsp. cream of tartar
1/2 tsp. salt
1 tsp. baking soda
4 T. sugar
1 tsp. cinnamon

Cream margarine, sugar and eggs. Add flour, cream of tartar, salt and aking soda. Mix well. Roll into balls the size of walnuts, and then roll in the innamon and sugar mixture. Bake at 375˚ for 7 to 9 minutes.

oconut Refrigerator Cookie

Jean Lem

1/2 c. flour
tsp. baking soda
tsp. salt
c. butter or margarine
c. brown sugar
1 c. white sugar
2 eggs
3 c. quick oatmeal
1/2 c. chopped pecans
1 1/2 c. coconut

Mix flour, baking soda and salt in a bowl; set aside. Cream butter and add ugars gradually. Cream until light. Add eggs, flour mixture, oatmeal, ecans and coconut, mixing thoroughly. Divide dough into thirds and shape nto rolls. Refrigerate until firm. Cut into 1/8-inch slices. Bake on ungreased ookie sheet at 375˚ for about 10 minutes.

Gold Cookies

Priscilla Strom

1 c. butter or margarine
1 1/2 c. sugar
6 egg yolks
2 1/4 c. flour
1 tsp. baking soda
1 tsp. cream of tartar
1 tsp. vanilla
Nuts (opt.)

Blend all ingredients and mix well. Roll dough into balls and put on cookie sheet. Bake at 350˚ for 8 minutes, or until golden.

Pecan Fingers

Florence S. Bunker

(Snowballs)

1 c. butter (do not substitute)
1/2 c. powdered sugar
1 tsp. almond extract (I use 1/2 tsp. almond + 1/2 tsp. vanilla extract)
1 tsp. water
1 c. pecans, chopped very fine
2 c. cake flour (do not substitute)
1/2 tsp. salt

Cream butter and sugar. Add almond and vanilla extract. Add water. Add sifted flour with the salt. Add chopped pecans. Form into small balls or size shape of little finger. Bake for about 1 hour at 250˚. Do not brown. Roll in powdered sugar while hot.

A "must have" for the holidays!

Springerle

Robert Rust

(Würzburger Eiermarzipan)

4 lg. eggs
1 lb. powdered sugar, sifted
3 T. butter, melted
1 tsp. grated lemon rind
1/4 tsp. anise extract, or 6 drops anise oil (see note)
1 tsp. baking powder
1 lb. all-purpose flour (about 4 c.)

Beat eggs very well (about 30 minutes with a stand mixer equipped with a wire whip). This is a critical step! Add sugar, butter, lemon rind and flavoring. Mix baking powder with flour and add gradually, finally kneading dough well. If dough is a bit soft, chill for about 15 minutes. Roll dough on a lightly-floured board, about 1/2- to 3/8-inch thick. Press designs in the surface with a springerle rolling pin or springerle mold. Finished cookie should be about 1/4-inch thick. Cut apart between designs. Place on cookie sheets and allow to dry at room temperature for at least 24 hours. This is a critical step! Bake on a greased cookie sheet in a 325˚ oven for 12 to 15 minutes. Cookies should be a pale yellow--do not allow to brown!

Note: As an alternative to adding the anise flavoring, you can place the cookies on cookie sheets sprinkled with 1 tablespoon anise seeds.

This is a typical German Christmas cookie.

Macaroon Cookies

Idella Richardson

c. white sugar
c. brown sugar
eggs, beaten
c. corn flakes
c. flour
c. quick oatmeal
1 c. Crisco, melted
1 tsp. vanilla
1 tsp. salt
1 tsp. baking soda in 1 T. warm water
3/4 c. raisins

Mix all ingredients together in order given. Drop from spoon and press own a little. Bake at 350° for 12 to 15 minutes. Yield: about 5 dozen.

Thumbprint Cookies

Hazel Pedersen

c. butter
/2 c. brown sugar
egg yolks
c. flour
2 tsp. vanilla
1/4 tsp. salt
1 egg white
Chopped nuts

Mix butter and sugar well. Add other ingredients and mix well. Roll into alls and dip into egg white, and then into chopped nuts. Bake 5 minutes t 350°. Make a thumbprint on each cookie and bake for 3 more minutes. rost by filling the thumbprint with red or green powdered sugar frosting.

Sour Cream Cookies

Hazel Houge

c. shortening (I usually use margarine)
3/4 c. sugar
eggs
c. thick sour cream
1 tsp. vanilla
4 c. all-purpose flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. salt

Using a mixer, cream the shortening and sugar. Add eggs, one at a time. dd the sour cream and mix well. Add the vanilla. Sift the dry ingredients ogether, and add them to the mixture. Chill the dough for several hours, or vernight, before rolling and cutting. (Dough is very soft to handle unless hilled.) Roll the dough out on a lightly-floured pastry cloth. Cut dough with ookie cutters. Sprinkle cookies with sugar or frost when cool. Bake at 400° or 10 to 12 minutes.

Sugar Cookies

Ruth Harris

2 sticks butter (1 c.)
2 c. sugar
2 eggs
1 c. salad oil
1/4 tsp. salt
2 tsp. vanilla
5 c. flour
2 tsp. baking soda
2 tsp. cream of tartar
Sugar

Cream together the butter, sugar and eggs. Add the oil, salt and vanilla. Mix well. Sift together the flour, baking soda and cream of tartar; add to the dough. Mix all together well. Form dough into small balls, roll in sugar, and flatten with a greased glass. Place on greased cookie sheet. Bake at 350° for 10 to 12 minutes. Watch carefully as ovens vary. Yield: 5 to 7 dozen, depending on size.

These can be frozen with good results. At Christmas, I use colored sugar.

Holiday Sugar Cookies

June Thorsbakken

3 c. confectioners' sugar
2 c. margarine
2 eggs
2 tsp. vanilla
1 tsp. almond extract
5 c. regular flour
2 tsp. baking soda
2 tsp. cream of tartar

Cream sugar and margarine; add eggs, vanilla and almond extract. Mix well. Add flour, baking soda and cream of tartar; mix until well blended. Refrigerate overnight. Roll out small amounts and cut with desired cutters. Bake in 375° oven for 7 to 8 minutes. Yield: 10 dozen.

Mom's Special Sugar Cookies

Lynn Nehls

1 1/2 c. white sugar
3/4 c. Crisco
3 egg yolks
1 1/2 c. flour
1/2 tsp. baking soda
1 tsp. cream of tartar
Pinch of salt
1 tsp. vanilla

Cream sugar and Crisco until well blended. Beat the egg yolks until creamy and combine with sugar-Crisco mixture. Sift the baking soda, salt, cream of tartar and flour together; add to creamed mixture. Add vanilla; roll into balls about the size of a walnut. Roll in sugar; place on greased baking sheet. Bake at 350° for 10 to 12 minutes, or until slightly browned. Yield: about 3 dozen cookies.

To Make Chocolate: Add 2 squares of melted chocolate after the eggs. May need to add a little extra flour.

White Rolled Cookies

Dorothy B. Rust

1 c. butter or margarine
3 c. flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. nutmeg (opt.)
2 eggs
1 c. sugar
1 tsp. vanilla

Cut butter into flour, baking powder, baking soda and nutmeg (if used) as for pie crust. In another bowl, using a rotary beater, beat eggs. Add sugar and vanilla gradually, continuing to beat thoroughly. Add to first mixture. Knead until smooth. Chill for several hours. Roll quite thin on lightly-floured board. Use cookie cutters. Sprinkle with sugar and bake in 350° oven until creamy color (about 11 minutes). May be decorated, if desired.

This is a great recipe for kids to help make. The dough never gets tough, no matter how much it is worked.

Colored Sugar Cookies

Michelle Wall

1 1/2 c. confectioners' sugar
1 c. butter, softened
1 egg
1 tsp. vanilla
1/2 tsp. almond flavoring
2 1/2 c. flour
1 tsp. baking soda
1 tsp. cream of tartar
Food coloring

Mix sugar and butter. Add egg and flavorings; mix well. Mix dry ingredients in small bowl. Add dry mixture to other mixture. Separate dough into different balls to add coloring. Refrigerate 2 to 3 hours.

Heat oven to 375°. Roll colored dough balls to 3/16-inch thick on lightly-floured surface. Cut with cookie cutters and add color together. Place on nonstick baking sheet. Sprinkle with colored sugar. Bake for 7 to 8 minutes, or until golden. Yield: 5 dozen.

Note: *I put sandwich bags on my hands, when using food colorings, when kneading the coloring into the dough.*

Quick Sugar Cookies

Mary Eller

1 c. sugar
1/2 c. Crisco
1/2 c. butter or margarine
1 egg
1 tsp. baking soda
1/2 tsp. cream of tartar
2 c. flour

Cream sugar, shortening and butter; add egg. Sift dry ingredients together; add to first mixture. Drop by teaspoonfuls. Bake at 375° for 12 to 15 minutes.

I frost with canned Pillsbury vanilla frosting.

Pies

Country Apple Tart

Joanne Frederiksen

1 lb. (2 to 3) tart apples
1 tsp. lemon peel
2 tsp. lemon juice
1 T. flour
1/2 c. sugar (reserve 2 tsp.)
3/4 tsp. apple pie spice
1 refrigerator pie crust (1/2 of 15 oz. pkg.)
1 T. butter

Peel, core and cut apples into thin slices; toss with lemon peel, lemon juice, flour, sugar and spice.

Place pie crust on lightly-floured large cookie sheet. Roll out to 13-inch circle. Heap apple mixture on crust to within 2 inches of edges. Scatter cut-up butter on top of apples. Fold 1 1/2 inches of outer pastry edges up over the apples—this leaves most of the apples exposed. Brush the pastry border with water and sprinkle with reserved 2 teaspoons of sugar.

Bake at 425° for 25 to 30 minutes, until apples are soft and bubbly, and the crust is golden brown. Some of the apple tips may get a little dark—this is okay. Serve warm or at room temperature the day of baking. Yield: 6 servings.

Apple Squares or Sheet Pie

Marge Ricketts

CRUST:
3 c. flour
1 tsp. baking powder
1 tsp. salt
1 c. Crisco
1 egg
1 T. vinegar
1/4 c. water
14 to 16 c. tart apple slices, sweetened & spiced according to your favorite apple pie recipe

Mix dry ingredients together; cut in Crisco as you would a pie crust. Beat egg with vinegar; add water. Add to flour mixture and mix until a ball is formed. Roll out 1/2 of the dough to fit a jellyroll pan. Fit to cover sides and hang over the edge. Fill with your apple mixture. Roll out the rest of the dough and fit over top of apples; seal edges. Cut 3 to 4 slits on top of crust. Bake in 375° oven for 50 to 60 minutes. Watch closely not to overbake.

I like to use Granny Smith apples or Jonathans, or a mixture of each. People really enjoy this, but it is not for beginners. A warm powdered sugar frosting may be drizzled over the top at the end.

Cream Apple Pie

Darlene Schmidt

1 (9") pie shell
6 apples, peeled & sliced
4 T. flour
3/4 to 1 c. sugar
1/8 tsp. salt
1 egg
1 c. sour or sweet cream
1/2 tsp. vanilla

CRUMB TOPPING:
1/3 c. sugar
1/3 c. flour
1 tsp. cinnamon
1/4 c. butter

Peel, core and slice apples into pie crust. Mix the rest of the pie ingredients together; pour over apples. Bake until almost done (45 to 50 minutes). While pie is baking, mix crumb topping ingredients together. Remove pie from oven and drop topping over pie. Bake for 10 minutes more, or until apples are tender.

This is a recipe from my mother that our family loves. Vanilla gives a different flavor!

Caramel Crunch Apple Pie

Joanne Frederiksen

9" PIE CRUST:
1 1/2 c. flour
1 tsp. salt
1/2 c. shortening
5 T. cold water

PIE FILLING:
6 apples, peeled, cored & sliced
3 T. flour
25 vanilla caramels
1 T. water

CRUNCH TOPPING:
1 c. flour
3/4 c. sugar
1/2 tsp. cinnamon
1/2 c. butter, softened
1/2 c. pecans, finely chopped

Make pie crust. Mix flour and salt together. Cut in shortening until it resembles small beads. Add cold water; mix well. Roll out into circle on floured surface; put into pie pan.

In a large bowl, combine apples and flour, tossing to coat apples; spoon into pie shell. In saucepan, combine caramels and water over medium heat, stirring until caramels melt and mixture is smooth. Spoon caramel mixture over apples.

In a medium bowl, combine flour, sugar, cinnamon and butter, stirring until crumbly. Add pecans; mix well. Sprinkle over the pie filling. Bake at 375° for 45 to 50 minutes. Serve warm, or allow to cool completely before serving.

Easy Butterscotch Cheese Pie

Naomi Grindeland

1 graham crust pie shell
1 (8 oz.) pkg. cream cheese
1 (14 oz.) can sweetened condensed milk
3/4 c. cold water
1 (3.4 oz.) pkg. instant butterscotch pudding
1 (8 oz.) ctn. whipped topping

In a large bowl, beat cream cheese until fluffy. Beat in milk until smooth. On low speed, beat in water and pudding mix until smooth. Fold in 1/2 of the whipped topping. Pour into crust. Chill at least 2 hours, or until set. Garnish with the rest of the remaining topping.

I use a home-made crust of 1 1/2 cups graham crumbs, 1/2 cup powdered sugar and 1/2 cup melted butter. No baking! I use this for other pies as well.

Triple Chocolate Brownie Pie

Kim Wierson

2 eggs
1 c. sugar
1/2 c. margarine, melted
1/2 c. flour
1/3 c. Hershey's cocoa
1/4 tsp. salt
1/2 c. chocolate chips
1/2 c. chopped nuts
1 tsp. vanilla
Vanilla ice cream
Hershey's chocolate ice cream topping

Heat oven to 350˚. Grease an 8-inch pie plate.

In a small mixer bowl, beat eggs; blend in sugar and margarine. Stir in flour, cocoa and salt, beating until blended. Stir in chocolate chips, nuts and vanilla. Spread batter into prepared pie plate. Bake for 35 minutes, or until set (Pie will not test done in center). Cool completely; cut into wedges. Serve with ice cream and top with Hershey's chocolate topping.

Hershey Bar Pie

Kim Wierson

6 Hershey candy bars with almonds
12 oz. Cool Whip, divided
1 (8") graham cracker pie crust
Garnish: 1 Hershey candy bar

Take candy bars, break into pieces and melt in a microwavable bowl for 2 minutes in the microwave, or until melted.

Place 8 ounces of the Cool Whip in a bowl and add the melted chocolate. Blend together; pour into a graham cracker pie crust.

Spread the remaining Cool Whip on top. Freeze. Thaw 1 hour before serving. Can add chocolate shavings to the top, or garnish each piece of pie with a section of a Hershey candy bar.

I always make my pie crust from scratch.

Chocolate Ice Cream Pie

Florence S. Bunker

Melt 3 squares of unsweetened chocolate. Add 1/4 cup whole milk. ream 2/3 cup butter with 2 1/2 cups powdered sugar. Drop 4 egg yolks, ne at a time, into sugar mixture. Blend thoroughly. Add a pinch of salt. Add nocolate mixture. Beat egg whites until stiff. Fold into chocolate mixture. rush 3/4 pound vanilla wafers (Keebler) with a rolling pin. Butter bottom nd sides of a 9x13-inch pan. Put 3/4 of the crumbs in the bottom of pan. prinkle remainder on top. Refrigerate overnight.
A family favorite.

Grasshopper Pie

Darlean Moore

E FILLING:
lb. marshmallows
c. milk
1 pt. whipping cream, whipped
2 oz. creme de cacao
2 oz. cream de menthe

E SHELL:
4 lb. melted butter
1 (1 lb.) pkg. chocolate wafers, crushed

Pie Filling: Melt marshmallows in milk in double boiler. Allow to cool (but ot congeal). Fold whipped cream and liqueurs into marshmallow mixture.
Pie Shell: Mix together melted butter and crushed chocolate wafers. ress into 2 pie plates.
Put filling into pie shell. Freeze or chill. Keeps well frozen. Yield: 2 pies.
Variations for Pink Squirrel Pie: Substitute 2 ounces of creme de mond for creme de menthe.

Grasshopper Pie

Darlean Moore

env. unflavored gelatin
4 c. water
c. cold whipping cream
(7 1/2 oz.) jar marshmallow creme
to 3 T. green creme de menthe liqueur
2 to 3 T. white creme de cacao liqueur
3 to 4 drops green food coloring
1 (6 oz.) Keebler chocolate pie crust
Chocolate curls

In a small saucepan, combine gelatin and water. Cook and stir until gelatin ssolves. Remove from heat and cool. In a large mixing bowl, beat cold hipping cream until stiff. Divide, reserving 1 cup whipped cream for garnish. In a separate bowl (using same beaters), blend marshmallow creme, queurs and cooled gelatin until smooth. Tint pale green with food coloring. old whipped cream (less 1 cup reserved for garnish) into marshmallow ixture. Pour into crust. Refrigerate until firm, about 3 hours. Garnish with served whipped cream and chocolate curls. Yield: 8 servings.

Huckleberry Pie

Jeanne Stewart

4 c. huckleberries
3/4 c. water
1 1/4 c. sugar
1/4 tsp. salt
1/2 tsp. nutmeg
Juice of 1 orange, or 1 T. lemon juice
1 T. butter
3 T. flour
1/4 c. water
Prepared pie crusts

Have crusts for pies already prepared.

Cook huckleberries and 3/4 cup of water until tender, and then mash slightly. Add sugar, salt, nutmeg, either orange or lemon juice, and butter. Mix and cook for 5 minutes. Mix flour in 1/4 cup water until smooth, and then add to cooked huckleberry mixture. Cook for 1 minute. Place in pie crusts and bake at 375° for 35 to 40 minutes.

In Memory of Margaret Stewart.

Chameleon Pie

Nadine Dobbe

(Key Lime)

1 (0.3 oz.) box sugar-free lime-flavor Jello
1/4 c. boiling water
2 (8 oz.) ctn. lime yogurt
1 (8 oz.) ctn. frozen, fat-free whipped topping, thawed
1 prepared 9" reduced-fat graham cracker pie crust
Fresh lime
Fresh mint

Dissolve Jello in boiling water in a large bowl. With wire whisk, stir in yogurt. With wooden spoon, gently fold in whipped topping. Put mixture into graham cracker crust and refrigerate overnight (or at least for a couple of hours). Garnish with a twist of fresh sliced lime on the side and a sprig of fresh mint on top.

Variations: Use orange Jello and orange yogurt, raspberry Jello and raspberry yogurt, or lemon Jello and lemon yogurt instead of lime. Replace lime slice with an orange or lemon slice or fresh raspberries to match pie flavor.

This is a delightfully-refreshing, low-calorie summer dessert. It disappears quickly at our house. I call it "Chameleon Pie" because it's so easily changed to suit your taste or the occasion.

Arizona Supreme Citrus Pie

Marge Iversen

CRUST:
1 1/3 c. flour
1/2 tsp. salt
1/2 c. cold butter or Crisco
3 T. water
1 T. lemon juice

LEMON FLUFF FILLING:
1 (8 oz.) pkg. softened cream cheese
1 (14 oz.) can sweetened condensed milk
1 (6 oz.) can frozen lemonade, thawed
1 (3.5 oz.) pkg. instant lemon pudding mix
1 c. whipping cream, whipped

TANGY LEMON FILLING:
1 1/2 c. sugar
1 1/2 c. water
1/2 tsp. salt
1/2 c. cornstarch
1/3 c. hot water
4 egg yolks
1/2 c. fresh lemon juice
1 T. butter

TOPPING:
1 1/2 c. whipping cream
1 tsp. vanilla
2 T. confectioners' sugar

Crust: Combine flour and salt; cut in butter or Crisco. Sprinkle dough with water and lemon juice. Make into a ball and roll out to fit deep 9-inch pie pan. Bake at 450˚ for 10 to 12 minutes.

Lemon Fluff Filling: In a medium bowl, combine cream cheese and sweetened condensed milk. Beat well until smooth. Add thawed lemonade and blend well. Beat in lemon pudding mix. When all is smooth, fold in whipped cream until completely blended. Spoon into baked pie shell, making a small well in the center for the next filling. Place in refrigerator until ready to use.

Tangy Lemon Filling: In a medium saucepan, combine sugar, water and salt. Bring to a boil. While waiting for mixture to boil, combine cornstarch and 1/3 cup water in a small bowl, making a smooth paste. In a separate bowl, combine egg yolks and lemon juice, beating until smooth. When sugar mixture is boiling, slowly stir in cornstarch mixture. Stir this mixture constantly until thickened and clear. Remove from heat and stir in egg yolk mixture until smooth. Return to heat and cook 1 to 2 minutes longer, until mixture bubbles. Remove from heat and add butter. Stir and blend well. Pour into medium bowl and cool completely. When filling is cooled, spread gently over the bottom filling.

Topping: Beat whipping cream until soft peaks form. Add vanilla and sugar; beat until stiff and decorate top of pie as desired.

Yield: 10 to 12 servings.

Note: *Use a large electric mixer (not hand-mixer). Use a deep pie pan, as pie is tall.*

Lemon Chess Pie

Anne Kottman

1 1/2 c. sugar
1 T. flour
1 T. cornmeal
4 eggs
1/4 c. butter, melted
1/4 c. milk
2 T. lemon juice
Zest of 1 lemon (opt.)
Pinch of salt
1 (9") pastry shell

Mix the first 3 ingredients together in a bowl and set aside. Beat eggs in a mixing bowl with wire whisk. Stir in combined sugar, flour and meal. Add remaining ingredients; mix well. Pour into unbaked pie shell. Bake in preheated 375° oven. After 15 minutes, turn down to 350°. Bake additional 30 to 40 minutes, until firm and browned on top.

For plain chess pie, eliminate lemon juice and zest, and add 1 tablespoon vinegar and 1 teaspoon vanilla. Bake as above.

Lemon Pie

Florence Bireline

1 1/2 c. sugar
1/3 c. cornstarch
1 1/2 c. water
3 egg yolks, slightly beaten
3 T. butter
1/3 c. lemon juice
1 tsp. grated lemon rind
Dash of salt
1 (9") pie shell, baked
Whipped topping (opt.)

Mix sugar and cornstarch in a saucepan. Gradually stir in water and place over medium heat. Stir constantly, until mixture thickens and boils. Boil 1 minute. Remove from heat.

Stir 1/2 of hot mixture into the beaten egg yolks, stirring constantly. Beat in remaining hot mixture. Return to heat and boil 1 minute, stirring constantly. Remove from heat. Blend in butter, lemon juice, lemon rind and salt. Cool and pour into baked pie crust. Chill and garnish with whipped topping.

.emon Meringue Pie

Betty Snider

pie shell
1/2 c. sugar
3 c. + 1 T. cornstarch
egg yolks, slightly beaten
1/2 c. water
T. butter or oleo
1 1/2 tsp. grated lemon peel
1/2 c. lemon juice
3 egg whites
1/4 tsp. cream of tartar
6 T. sugar
1/2 tsp. vanilla

Heat oven to 375˚ and bake pie shell (see recipe on page 381). In a aucepan, blend sugar and cornstarch. Combine egg yolks and water, irring gradually into sugar mixture. Cook, stirring constantly, over medium eat until mixture thickens and boils. Boil and stir for 1 minute. Remove from eat and stir in butter, lemon peel and juice Immediately pour into baked e shell.

For meringue, beat egg whites and cream of tartar until frothy. Beat in ugar, 1 tablespoon at a time. Continue beating until stiff and glossy. Do not nderbeat. Beat in vanilla. Heap meringue on hot pie filling, and spread arefully, sealing the meringue onto edge of crust to prevent shrinking or eeping. Put in oven at 350˚ until meringue is light brown.

Microwave Way: In a 2-quart microwave dish, blend sugar and cornstarch. ombine egg yolks (slightly beaten) and water, stirring gradually into sugar ixture. Put in microwave for 3 minutes; take out and beat. Put back in for nother 3 minutes; take out and beat. If thick, stir in butter, lemon peel and ice. Immediately pour into baked pie shell and follow meringue procedure bove.

.emon Meringue Pie

Liz Sletten

c. sugar
heaping T. flour
egg yolks
Grated rind of 1 lemon
Juice of 1 lemon
1 c. boiling water

baked 9" pie crust

ERINGUE:
egg whites
1/8 tsp. cream of tartar
8 T. sugar

In microwave dish, mix sugar, flour, lemon rind and egg yolks until ended. Add lemon juice and mix well. Pour in boiling water; stir until lended. Put into microwave on HIGH and cook, uncovered, for about 2 inutes and 45 seconds. Stir occasionally. Pour into pie crust.

Meringue: Whip egg whites and add 1 tablespoon water and 1/8 easpoon cream of tartar. Continue whipping until holds peak. Add sugar radually and beat until stiff. Put on filling; seal to crust and bake in 350˚ ven for 8 to 10 minutes, or until nicely browned.

Oatmeal-Pecan Pie

Cheryl Kingland

1/2 c. butter or margarine
2/3 c. sugar
2/3 c. dark corn syrup
2/3 c. regular oats
2 eggs
1 tsp. vanilla
1 (9") unbaked pie crust
1/2 c. chopped pecans
Cool Whip or ice cream

In a saucepan, melt butter; remove from heat. Stir in sugar, corn syrup and oats. Stir in eggs and vanilla. Pour mixture into pie crust. Top with pecans. Cover edge of pie with foil to prevent overbrowning. Bake in 325° oven for 25 minutes. Remove foil. Bake another 20 to 25 minutes, or until set. Do not overbrown. Serve with Cool Whip or ice cream.

Pecan Pie

Mary Eller

2 T. butter
1 c. brown sugar
2 T. flour
3/4 to 1 c. light corn syrup, to taste
3 beaten eggs
3/4 tsp. salt
1 tsp. vanilla
1 c. broken pecans
1 (8") unbaked pie shell

Cream together butter, sugar and flour. Add syrup; beat very well. Add eggs, salt and vanilla; beat very well. Add pecans. Pour into unbaked pie shell. Bake for 15 minutes at 400°, and then for 35 minutes at 325°. Yield: 8 servings.

Pretend Pumpkin Pie

Ruth Harris

1/2 c. butter (1 stick)
1 c. flour
1/2 c. brown sugar
3/4 c. sugar
1 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. cloves
1/4 tsp. nutmeg
2 eggs
1 lg. can pumpkin
1 can evaporated milk
2 T. butter
1/2 c. brown sugar
1/2 c. pecans
Whipped topping (opt.)

Combine the butter, flour and brown sugar; press into an ungreased 9x13-inch pan. Bake at 350° for 15 minutes.

In a small bowl, mix together the sugar, cinnamon, ginger, cloves and nutmeg. In a large bowl, beat eggs, adding pumpkin, and then stirring in the contents of the small bowl. Next, stir in evaporated milk and mix well; pour over the crust. Bake at 350°°for 20 minutes. Center should be set.

In a small bowl, mix together the butter, brown sugar and pecans. Spread over the pie mixture and bake 15 minutes more, until center is firm. Ovens vary. Serve with whipped topping, if wanted. Very good! Yield: 15 pieces.

Rhubarb Meringue Pie

Rosalind Nelson

3 c. diced rhubarb
1 1/4 c. sugar, divided
1/4 tsp. salt
5 T. water, divided
1 1/2 T. cornstarch
1 T. lemon juice (opt.)
4 eggs, separated
1 baked 9" pie shell

Combine rhubarb, 1 cup sugar, salt and 2 tablespoons water in saucepan. Place over low heat and let it come to a boil, stirring. Dissolve cornstarch in 3 tablespoons water; add to rhubarb mixture. Cook, stirring constantly, until clear and thickened. Separate eggs. Stir a small amount of hot rhubarb mixture into slightly-beaten egg yolks. Stir into remaining rhubarb mixture. Cook about 2 minutes. Cool. Beat egg white until stiff, not dry. Fold 1/3 into rhubarb mixture. Pour into pie shell. Beat the rest of the egg whites with 1/4 cup sugar. Place on top and bake at 325˚ for about 15 minutes, or until lightly browned.

Rhubarb Pie

Linda Sornsen

FILLING:
3 beaten eggs
3 T. flour
Dash of salt
1 1/2 c. sugar
3 c. raw rhubarb
1 (8") pie shell

TOPPING:
1/2 c. sugar
3/4 c. flour
1/3 c. melted butter

Filling: Beat eggs; add flour, salt and sugar. Add rhubarb and pour into pie shell.

Topping: Mix sugar, flour and melted butter. It should be crumbly. Put on top of pie.

Bake pie for 20 minutes in 425˚ oven. Turn oven down to 375˚ until golden brown.

"Very truly, I tell you, whoever believes has eternal life. I am the bread of life."
– John 6:47-48

Jubilee Cream Pie

Lois Tollefson

1 (9") pie shell, unbaked
1 (No. 2) can cherry or pineapple pie filling mix
1 1/2 (8 oz.) pkg. softened cream cheese
2 eggs
1/2 c. sugar
1/2 tsp. vanilla
1 c. commercial sour cream (or sweet cream, whipped)
Nutmeg

Heat oven to 450˚. Make the shell (not too thin and make a high edge). Turn pie mix from the can into the unbaked shell. Bake for 15 minutes.

With the electric mixer, beat the cream cheese, eggs, sugar and vanilla until smooth and creamy. Reduce oven temperature to 350˚. Carefully spoon the cheese mixture over top of cherry filling. Bake for 30 minutes. Cool pie. Spread sour cream over top of cooled pie. Sprinkle with nutmeg. Refrigerate until served. Yield: 8 servings.

This is a rich pie, but very good. When I serve it, people always ask for the recipe.

Sour Cream Raisin Pie

Meridith Burkgren Morgan

1 c. raisins
1/2 c. water
2/3 c. + 3 T. sugar
1 T. flour
1/8 tsp. cinnamon
Dash of salt
1 c. sour cream
3 eggs, separated
1/4 tsp. cream of tartar

Preheat oven to 350˚. Combine raisins and water. Cook over medium heat for 5 to 6 minutes. Drain raisins, reserving 1 tablespoon water. Combine 2/3 cup sugar, flour, cinnamon and salt. Add sour cream, egg yolks and raisin liquid. Cook over medium heat, stirring constantly, until mixture begins to boil and is thick. Set aside. Beat 3 egg whites and 1/4 teaspoon cream of tartar until soft peaks form. Gradually add 3 tablespoons sugar, beating until stiff peaks form. Pour filling into baked pie shell. Spread meringue over filling. Bake for 12 to 15 minutes, until nicely browned.

Note: *This recipe makes a small pie. For a larger pie, double the filling.*

Buttermilk Pie

Elsa Thompson

1/4 c. sugar
T. flour
eggs, slightly beaten
c. buttermilk
2 c. butter, melted
1 T. lemon juice
Zest of 1 lemon
1 tsp. vanilla
Grated nutmeg, to taste

Combine sugar, flour, eggs and buttermilk. Add melted butter and avorings; blend with wire whisk. Pour into a 9-inch deep-dish pie shell. ake for 15 minutes at 425˚, and then for 40 minutes at 350˚.
May be served with whipped cream, but is very good just plain.

Perfect Pie Crust

Betty Snider

c. flour
tsp. salt
T. sugar
3/4 c. shortening
1 egg, slightly beaten
1/2 c. water
1 T. vinegar

Mix flour, salt and sugar. Cut in shortening until mixture resembles coarse eal. Mix egg, water and vinegar; add to flour mixture. Mix together, rming into large ball. Chill 15 minutes. Yield: 5 pie shells.
Freezes well!

Candy

Candied Apples

Tim Burkgren Morgan

0 to 12 apples, without stems
0 to 12 wooden sticks
3 c. unsweetened cocoa
c. peanut butter chips
3 c. powdered sugar
1/2 c. vegetable oil
Opt.: melted white chocolate, or 2 T. chopped pecans, or 2 T. candy sprinkles

Insert a wooden skewer into each washed and dried apple. Combine eanut butter chips, cocoa, powdered sugar and oil in a heavy saucepan. ver low heat, stir constantly, until chips are melted and mixture is smooth. emove from heat. Dip apples in mixture; twirl to remove extra coating. llow to cool on waxed paper for a short while. If desired, drizzle with melted hite chocolate, or with chopped pecans or candy sprinkles. Cover and hill, if desired.

Buttermilk Candy

Marianne Berhow

1 c. buttermilk
1/2 c. butter or oleo
3 T. Karo white syrup
1 tsp. vanilla
1 tsp. baking soda
2 c. sugar
2 c. pecans

Using a large saucepan, combine all ingredients, except nuts. Cook over medium heat to soft ball stage (238˚). Add nuts and beat until creamy. Drop by spoons onto waxed paper. Yield: 5 dozen.

Holiday Creamy Caramels

Freda DeWitt

1/2 c. butter (do not substitute)
2 c. sugar
3/4 c. light corn syrup
2 c. cream, divided
Dash of salt
1 tsp. vanilla
1 1/2 c. nuts (opt.)

Mix butter, sugar, syrup, 1 cup cream and salt in a heavy saucepan. Bring to boiling point. Add remaining cream slowly. Cook to hard boil stage. Add vanilla and nuts. Pour into buttered 8x8-inch pan. Cool. Cut into square and wrap with plastic wrap. Yield: 64 caramels.

Caramels

Marlys A. Hartman

2 c. white sugar
2 c. white corn syrup
1 1/2 sticks butter
1/4 tsp. salt
1 can Eagle Brand milk
1 tsp. vanilla

Cook sugar, syrup, salt and butter until mixture reaches clear sticky consistency, stirring constantly. Lower heat and stir in milk slowly. Cook until it forms a firm ball. Add vanilla. Butter pan; pour into shallow pan. When cool, cut and wrap.

Big Chocolate Kiss

Ingrid Place

1 sq. almond bark
3/4 c. semi-sweet chocolate chips
3/4 c. Rice Krispies

In a large microwavable bowl, melt the almond bark and chocolate chips, stirring every 30 seconds, until melted and smooth. Stir in the Rice Krispies. Plug the end of a 3- to 4-inch-long funnel with foil. Pour the chocolate mixture into the funnel and place in the freezer until frozen and set. Unmold and wrap with foil.

White Thingamajigs

Marilyn Ause

2 lb. almond bark
1 c. peanut butter
2 c. mini marshmallows
1 c. dry-roasted peanuts, chopped
3 c. Rice Krispies

Melt together; let cool some, not too much. Drop by spoonfuls onto waxed paper. Yield: approximately 2 dozen.

My Fudge

Michelle Wall

2 (3 oz.) pkg. cream cheese, room temp.
4 (1 oz.) sq. unsweetened chocolate (pkg.)
1/4 tsp. vanilla
1 lb. confectioners' sugar
Crushed nuts (opt.)

Mix together the cream cheese and the chocolate. Add the vanilla and mix well. Slowly add the sugar, a little at a time, while mixing. Add the nuts, if desired, and stir. Pour the fudge into a greased 9x9-inch pan, spreading it out smooth. Cover and cool. Yield: 36 pieces.

Foolproof Dark Chocolate Fudge

Ramona Esbeck

3 c. semi-sweet chocolate chips
1 (14 oz.) can Eagle Brand sweetened condensed milk
Dash of salt
1 c. nuts, chopped
1 1/2 tsp. vanilla extract

In a heavy saucepan, over low heat, melt chips with Eagle Brand and salt. Remove from heat; stir in nuts and vanilla. Spread evenly into aluminum-foil-lined 8- or 9-inch square pan. Chill 2 hours, or until firm. Turn fudge onto cutting board; peel off foil and cut into squares. Store loosely-covered at room temperature.

Fudge

Naomi Grindeland

3/4 c. butter
3 c. sugar
2/3 c. evaporated milk
1 (12 oz.) pkg. milk chocolate chips
1 jar marshmallow creme
1 c. chopped nuts
1 tsp. vanilla

Mix butter, sugar and milk in a 2 1/3- to 3-quart heavy saucepan. Bring to a rolling boil on medium heat, stirring constantly. Continue boiling 5 minutes on medium heat, or until thermometer reaches 234˚, stirring constantly to prevent scorching. (It does scorch easily.) Remove from heat; gradually stir in chips. Stir in remaining ingredients. Pour into a 9x13-inch pan. Cut into squares. Do not substitute sweetened condensed milk for evaporated milk.

For the nuts, I always use black walnuts. This is a family favorite of granddaughters Ashley and Sarah.

Two-Flavor Fudge

Nancy Kaltenheuser

2 c. firmly-packed brown sugar
1 c. sugar
1 c. evaporated milk
1/2 c. margarine
1 sm. jar marshmallow creme
6 oz. butterscotch chips
6 oz. chocolate chips
1 tsp. vanilla
1 c. nuts (opt.)

In a heavy saucepan, bring sugars, milk and margarine to a full boil over moderate heat, stirring constantly. Boil 15 minutes, stirring often. Remove from heat. Add marshmallow creme and butterscotch and chocolate chips. Stir until morsels are melted and mixture is smooth. Blend in vanilla and nuts, if desired. Pour into a greased 8x8-inch square pan. Chill until firm.

White Christmas Fudge

Dorothy Dyer

3 c. sugar
1/4 c. margarine
1 (5 1/3 oz.) can evaporated milk
1 (7 oz.) jar marshmallow creme
1/2 lb. walnuts, coarsely chopped
1/2 lb. pecans, coarsely chopped
1/4 ctn. candied red cherries, halved
1/4 ctn. candied green cherries, halved
1 1/2 tsp. vanilla

Butter a 9x13-inch pan. Combine sugar, margarine and milk in a large saucepan, stirring over medium heat until smooth and melted. Bring to a boil and cook for 5 minutes, stirring constantly, or until candy thermometer registers 238˚ (soft ball stage). Remove from heat and quickly stir in marshmallow creme. Add all remaining ingredients. Stir well; mixture will be stiff. Press into prepared pan and cool. When cool, cut into small squares. Yield: 3 pounds.

I use 6-ounce jars of both red and green maraschino cherries, halved and blotted dry.

White Chocolate Fudge

Phyllis Soderstrum

2 c. white sugar
3/4 c. dairy sour cream
1/2 c. margarine (1 stick)
1 (12 oz.) pkg. white chocolate chips
1 (7 oz.) jar marshmallow creme
3/4 c. chopped nuts
3/4 c. chopped apricots, dried (opt.)

Combine sugar, cream and margarine in a heavy pan; bring to a full boil, stirring constantly. Continue to boil 7 minutes over medium heat, or until temperature reaches 234°. Remove from heat; stir in white chips and beat until melted and blended. Add marshmallow creme and nuts (and apricots). Pour into a 9-inch square baking pan. Cool and cut into squares. Yield: 2 1/2 pounds.

Note: *Dried cranberries can be added instead of apricots—or none.*

Christmas Coconut Joys

Kathie Weber

1/2 c. butter
2 c. coconut
2 c. powdered sugar
1 (6 oz.) bag chocolate chips, melted

Melt butter in a saucepan. Add coconut and powdered sugar. Form into 1-teaspoon-size balls. Press dent in center. Fill dent with melted chocolate. Chill on cookie sheet. Store in cool place.

These taste just like a Mounds candy bar.

Divinity

Ruth Harris

2 c. sugar
3/4 c. white Karo syrup
1/2 c. warm water
1/4 tsp. salt
2 egg white
1 tsp. vanilla
1 c. black walnuts, chopped

Boil the sugar, Karo, warm water and salt until it reaches the soft ball stage. Beat the egg whites until stiff. Pour 1/2 of the syrup mixture in a stream the size of the lead of a pencil into the egg whites. Boil the remainder of the syrup mixture to a hard boil and pour it like before into the egg whites. Mix together and when it looks about right, add the vanilla and walnuts; mix well. Pour into a buttered 9x9-inch glass dish, or you can drop by spoonfuls onto waxed paper.

This recipe won't fail if you do it this way!

Cherry Divinity

Evon Trcka

3 c. sugar
3/4 c. white corn syrup
3/4 c. water
2 egg whites
3 1/2 T. cherry gelatin (or other flavors)

Combine sugar, syrup and water; cook over low heat until sugar is dissolved. Continue boiling gently, stirring occasionally until mixture reaches hard ball stage, 245° to 250°. Beat 2 egg whites until stiff, but not dry. Add gelatin, 1 tablespoon at a time, and beat until mixture stands in soft peaks. Pour syrup into the whites and beat until it has lost its gloss. Quickly drop by teaspoons onto waxed paper, or pour into a buttered 9x9-inch pan.

A Mint for You

Emily Morris

8 oz. softened cream cheese
2 lb. powdered sugar
1/4 tsp. mint flavoring
2 to 3 drops food coloring (opt.)

Combine cream cheese and powdered sugar in a bowl. Mix with your hands or large spoon. Add flavoring and food coloring. Knead with hands until well blended. Make into marble-sized balls and press into sugared mint mold. Chill until firm. Can freeze up to one month. Yield: approximately 200 mints.

Be sure to keep mints refrigerated. They should not be left at room temperature for more than 2 hours.

Peanut Butter Balls

Gayla Moore

1 stick margarine, melted
2 c. chunky peanut butter
1 lb. powdered sugar
3 c. Rice Krispies
1 (12 oz.) pkg. chocolate chips
1 to 2 (1") sq. almond bark

Melt margarine and peanut butter together. Add powdered sugar and cereal. Roll with hands to form small bite-size pieces. Chill in refrigerator. Melt chocolate and bark; dip balls. Let dry on waxed paper. Yield: 3 dozen.

Microwave Peanut Clusters

Jessica Nehls

1 lb. white almond bark
12 oz. chocolate chips (semi-sweet or milk chocolate)
Paraffin
1 (1 lb.) jar of peanuts

Melt almond bark, chocolate chips and a few slivers of paraffin in microwave on HIGH. Stir. When smooth, add peanuts and stir until coated. Drop from spoon into "clusters" on waxed paper. When cool and "set", store in airtight container.

Peanut Clusters

William Buss

2 pkg. almond bark
1 (12 oz.) pkg. semi-sweet chocolate chips
1 (12 oz.) pkg. milk chocolate chips
4 (12 oz.) pkg. salted peanuts (not raw peanuts)

Place almond bark and chocolate chips together and melt in microwave, crock-pot or over hot water. Stir in the salted peanuts and drop by teaspoonfuls onto waxed paper to cool. Yield: approximately 120 clusters, depending upon the size you wish.

Note: *Melting in microwave-safe bowl takes about 5 minutes on HIGH. It is easy to make just half the recipe and would yield about 60 clusters.*

Sauces

Hot Fudge Sauce

Carolyn Nading

1 c. sugar
3 T. butter or margarine
2 (1 oz.) pkg. Hershey's premelted unsweetened chocolate, or 2 sq. chocolate, unsweetened
1 (14 oz.)- can evaporated milk
1 tsp. vanilla

Combine sugar, butter and chocolate in a large saucepan. Stir until chocolate melts. Add evaporated milk. Simmer until the mixture thickens, approximately 6 minutes. Remove from heat and stir in vanilla.

Serve warm, over ice cream. Refrigerate leftover sauce in 1-pint container. Microwave to reheat. Yield: 1 pint.

Cranberry Sauce

Darlean Moore

1 lb. cranberries
2 c. sugar
1 (10 oz.) pkg. mini marshmallows
1 (No. 2) can crushed pineapple, drained
1 (8 oz.) ctn. Cool Whip
1/2 c. nuts, chopped

Grind cranberries and combine with sugar. Add marshmallows and drained pineapple. Stir in Cool Whip and nuts. Place in serving dish, or put into a 9x12-inch pan and freeze. Will keep 5 months in freezer.

Great-Grandmother Thomas' Lemon Sauce

Marie Anderson Baird

1 c. butter
2 c. sugar
2 to 3 lemons, grated rind & juice
4 eggs, slightly beaten

Put all ingredients in a double boiler and cook until slightly thick and eggs are cooked. Stir while cooking.

This was a "secret" recipe passed on only to female relatives. Excellent on white cake, etc.

Pumpkin Dip

Glen Rippke

1 (8 oz.) pkg. cream cheese, softened
1 (18 oz.) can pumpkin pie mix
2 c. confectioners' sugar
1/2 to 1 tsp. ground cinnamon
1/4 to 1/2 tsp. ground ginger

Beat cream cheese in a mixing bowl until smooth. Add pumpkin mix; beat well. Add sugar, cinnamon and ginger; beat until smooth. Chill. Yield: 3 cups.

Serve as a dip for cookies. Store leftover dip in the refrigerator.

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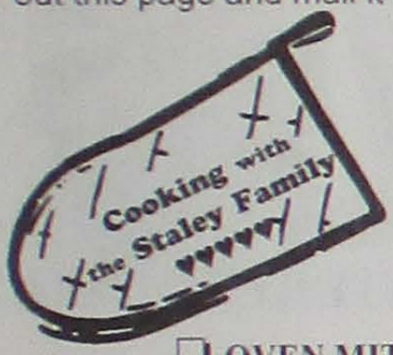

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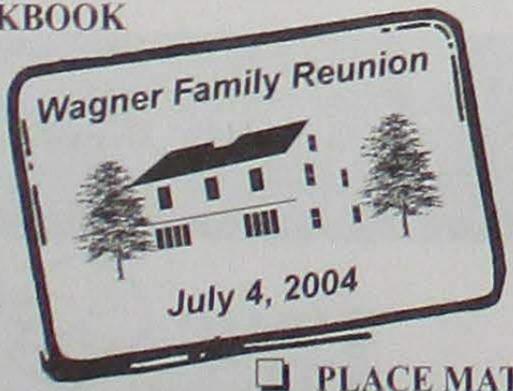

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